

TOASTED CUMIN PITA CHIPS

Their crunchy, firm texture makes these chips ideal for any one of our many homemade spreads. Replace those pricey store-bought pita chips with our fresh ones! Yia-Yia, our resident Mediterranean grandmother, says they are incomparable!



Servings: 6 – 8
Prep time: 10 minutes
Cooking time: 4 – 5 minutes
Cost: \$2.46

Ingredients

4 pitas
¼ cup olive oil
1 teaspoon garlic paste
1 teaspoon cumin

Equipment

Mixing bowl
Baking sheet
Pastry brush
Whisk (or fork)
Parchment paper (optional)

Directions

1. Preheat the oven to 400 degrees F
2. Cut pita bread rounds in eighths and place on a baking sheet. Time saving tip: Layer several pitas before slicing in order to cut more pieces at one time. Mix together the olive oil, garlic paste, and cumin with a whisk.
3. Brush the pita with the olive oil mixture and bake for 5 - 6 minutes until golden and crusty.
4. Sprinkle the freshly baked pitas with salt and serve immediately, either alone or with a dip of your choice!