

Baked Pita Chips



Recipe from: Holley Barreto

Yield: however many chips you'd like to make!

Photo by Holley Barreto (2020)

Ingredients:

Pita breads

Olive oil cooking spray

Coarse salt

Equipment:

Large rimmed baking sheet

Cutting board

Kitchen shears, pizza cutter, or sharp knife

Oven mitts

Cooling rack

Bowl

Directions:

Preheat oven to 375 degrees.

Spray a large rimmed baking sheet evenly with cooking spray. Set aside.

Using kitchen shears, a pizza cutter, or a knife, cut around the perimeter of each pita bread to separate into 2 thinner pieces. Cut the rounds into 6 wedges each. Alternatively, cut pita breads into wedges and then peel apart into 2 layers.

Place pita wedges on the prepared baking sheet without overlapping. Spray wedges with olive oil spray and sprinkle lightly with salt.

Bake on the middle rack of the oven until wedges are beginning to crisp and are light brown, about 5 minutes (if not yet light brown and beginning to crisp, leave in oven for a bit longer,

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checking every minute, until beginning to crisp). Remove pan from oven and flip the chips over. Bake for an additional 5 minutes, or until chips are crisp throughout. Remove pan from oven and immediately remove chips to a bowl. Repeat as needed. Let chips cool before serving. Store leftovers in an airtight container at room temperature for up to 4 days.

Note: Keep a close eye on the chips as they bake! They can burn very quickly, and each oven works a bit differently. If baking more than one pan at a time, place oven racks in the upper middle and lower middle positions, and rotate pans to alternate racks halfway through baking.

