

Baked Pita Chips

Nutrition Facts:	
Yield	16
Calories	45
Fat	3 g
Sodium	78 mg

Code
\$, DF, V, Q



Ingredients Needed:

4 (6 -inch) Pitas
2 Tbsp. olive oil
1/4 tsp. kosher salt
1 tsp. ground cumin
1 tsp. chili powder

Recipe Directions:

- Preheat oven to 350 degrees.
- Split pitas; cut each into 6 wedges. Place wedges in a large bowl. Drizzle with oil; toss to coat.
- Combine salt, cumin, and chili powder in a small bowl. Gradually sprinkle spice mixture over wedges, tossing to coat. Spread wedges in a single layer on 2 large baking sheets.
- Bake for 12 minutes or until crisp and golden. Let cool completely on pans.

