

# Baked Pita Chips

Homemade baked Pita Chips are the best! Crunchy, healthy, and so easy to make. Ready in less than 30 minutes. Change the taste by using different seasonings. Perfect for dips or just snacking out of the bag.

- 4 Whole Pitas Breads, Regular or Wheat, cut into 8 triangles
- ½ Teaspoon Garlic Powder or Granulated
- ½ Teaspoon Fresh Black Pepper
- ½ Teaspoon Sea Salt
- 1 ½ Teaspoons Dried Basil
- 3 Tablespoons More Than Olives Arbequina “Estate” Extra Virgin Olive Oil

Preheat the oven to 350°F degrees. Using a baking sheet, line it with parchment paper.

Cut each pita bread into 8 equal triangles. In a small bowl, whisk together the More Than Olives Arbequina “Estate” Olive Oil, garlic, black pepper, basil, and sea salt.

Place pita triangles in a medium size bowl and drizzle them with the seasoned olive oil mixture. Using your hands, gently move the triangles around until each pita triangle has olive oil on both sides.

Place the triangles in a single layer on the prepared baking sheet. Bake for 8-10 minutes, until lightly browned. Watch closely as they can brown quickly.

Remove from the oven and let them cool. Any leftover pita chips should be stored in an airtight container.

Changing the taste on these chips is easy. Try using Paprika, Chili Powder, Italian Seasoning, flavored Salts such as Smoked, Truffle or Chili Lime. Have fun!