

**Equipment:**

Baking tray, unbleached parchment paper

Makes:

8 to 16 pieces

INGREDIENTS:

- 2 small pita breads
- Extra virgin olive oil for coating
- Salt and pepper to taste

BAKED PITA CHIPS

For a quick accompaniment to any dip or spread, these crispy pita chips are incredibly versatile and easy to make.

DIRECTIONS

1. Preheat oven to 150°C / 300°F, top and bottom burners, and line a baking tray with parchment paper.
2. With a silicone pastry brush (or using a tissue), brush both sides of the pita bread with a little olive oil and sprinkle with salt and pepper to taste.
3. Using scissors cut the bread into triangular pieces or any shape you like. I usually cut into quarters, and again into quarters. Place onto the tray and bake for ~10 minutes or until the bread crisps and becomes slightly golden.