

Roasted Pita Triangles in Multiple Flavors

Recipe By Temi Philip



Cooking and Prep:  10
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Serves:  18

Contains:   

Preference: Parve

These colorful, flavorful triangles enhance just about any type of soup.

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Sugar Free

Source: Family Table by
Mishpacha Magazine

Ingredients (7)

For Pita Triangles

- 3 pitas
- 1 egg, beaten
- black sesame seeds, for sprinkling
- white sesame seeds, for sprinkling
- cumin seeds, for sprinkling

ground chili

caraway seeds

Start Cooking

Prepare Triangles

1. Preheat oven to 400°F (200°C).
2. Cut each pita into six triangles. Brush each triangle with beaten egg and sprinkle with whichever flavor you prefer.
3. Bake for seven minutes or until the triangles are golden. Keep in an airtight container until ready to serve.