

# Pita Chips

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  20  
m

Serves:  12

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

**Cuisines:** Middle Eastern

Though simple enough for a quick after-school snack, these wedges would also be right at home on an appetizer platter alongside some good ol' hummus, baba ghanoush, and tabbouli.

## Ingredients (4)

### Main ingredients

- 8 pita breads
- 1/2 cup oil
- 6-8 cloves garlic, crushed or 6-8 cubes **Gefen Frozen Garlic**
- salt, poppy seeds and/or sesame seeds

## Start Cooking

### Make the Pita Chips

1. Cut each pita bread into eight wedges. (You should have 64 pieces.)
2. Combine oil and garlic. Brush this mixture onto the wedges.
3. Sprinkle salt, sesame seeds and/or poppy seeds over the bread.
4. Bake at 375 degrees Fahrenheit for 12–15 minutes or until crispy.

### Credit

Photography and Styling by Miriam Greene.