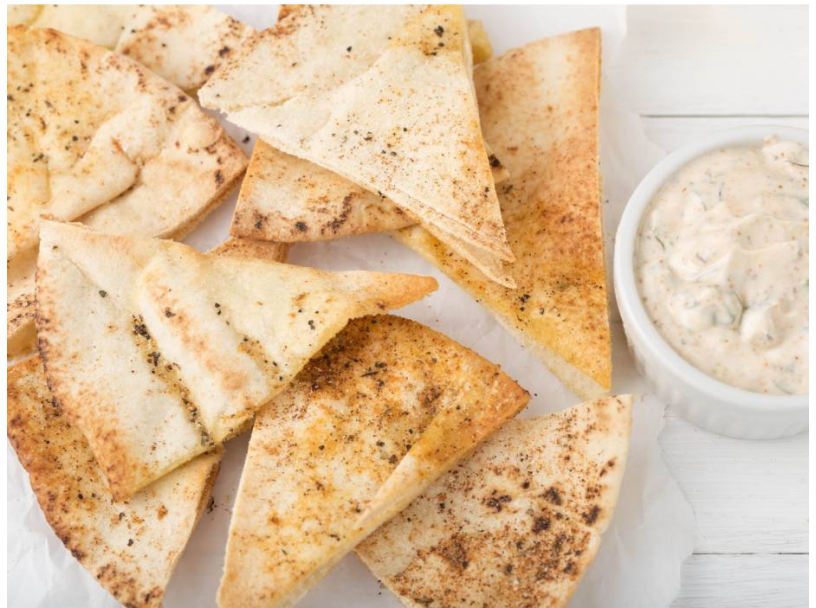


Spicy Pita Chips

Recipe By *Estee Kafra*



Cooking and Prep:  15
m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian

Source: [KosherScoop.com](https://www.kosherScoop.com)

Cuisines: Israeli

Ingredients (4)

Main ingredients

- 4 pita breads (white or whole wheat)
- Gefen Olive Oil**
- sesame seeds
- za'atar

Start Cooking

Assemble and Grill

1. Preheat your oven to broil or heat up the BBQ on high.
2. With a sharp knife, cut around the perimeter of the pitas to create two circles. Then cut each circle into four quarters.
3. Using a pastry brush, paint the olive oil liberally onto each quarter. Sprinkle with Za'atar (if your brand of Za'atar does not come with sesame seeds already mixed into it, then sprinkle some of those on at this point, as well).
4. Place under the broiler for about five minutes or until chips are crisp. Watch carefully to prevent burning.