

Pitta chips



Ingredients:

2 pitta bread (stale is fine)

1 tbsp olive oil

¼ tsp salt

Method

- 1. Preheat the oven to 200C/180C Fan/Gas 6.**
- 2. Open the pitta breads up into two thin halves and cut them into bite-sized strips. Put on a baking tray. Brush the oil over the pitta pieces (or use a spray bottle if you have one). Sprinkle with salt and bake for 10–12 minutes, flipping them halfway through, or until they are golden-brown and crisp.**
- 3. Allow to cool and store in an airtight container.**