



## Pita Crisps

**Prep: 5 minutes**

**Bake: 5 minutes • Serves: 16**

- 4 pita bread rounds
- 3 tablespoons olive oil
- 1½ teaspoons salt

Preheat oven to 375°. Split pita bread rounds; brush cut sides with oil and evenly sprinkle with salt. On 2 rimmed baking pans, place rounds in single layer. Bake 5 minutes or until golden brown and crisp; cool and break into pieces.

*Approximate nutritional values per serving:  
63 Calories, 3g Fat (0g Saturated),  
0mg Cholesterol, 298mg Sodium,  
8g Carbohydrates, 0g Fiber, 1g Protein*

### **Chef Tip**

*Try substituting with whole wheat pita bread for a healthier option.*