

Toasted Pita Chips



Customize this crunchy chip alternative to add the perfect crunch to any dish. Eat these on their own for a whole grain snack or use with your favorite dip or salad.

YIELD	PREP TIME	TOTAL TIME
5 SERVINGS	5 MIN	20 MIN

INGREDIENTS

5 each	Whole Wheat Pita Bread, pocketless
As needed	Nonstick Cooking Spray
1/8 tsp	Kosher Salt
To taste	Black Pepper, ground

Optional Seasoning:

1 – 1 1/2 tsp	Salt-Free Seasonings/Herbs of Choice
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CHEF'S NOTES

Some seasoning options to try:

- Sweet and spicy: cinnamon and cayenne
- Garlic and herb: grated parmesan cheese, garlic and parsley
- Umami-bomb: nutritional yeast and smoked paprika
- GGCM's Salt-Free Taco Seasoning or Salt-Free Creole Seasoning

DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Cut each pita into 8 wedges and add to a large bowl. Spray the pita wedges with nonstick cooking spray and gently toss until they are evenly coated.
3. Continue to toss the pita with the salt, pepper and any optional seasonings until evenly coated.
4. Place the pita chips on the parchment-lined baking sheet. Avoid overlapping the chips and if needed, use another tray to make sure not to crowd the chips.
5. Bake for 10-15 minutes or until the pitas are light brown and crispy. Check often and flip over, if needed, to avoid burning.

Nutrition Facts

5 servings per container

Serving size 8 chips (56g)

Amount Per Serving

Calories 160

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 310mg 13%

Total Carbohydrate 31g 11%

Dietary Fiber 4g 14%

Total Sugars 3g

Includes 2g Added Sugars 4%

Protein 7g 14%

Vitamin D 0.4mcg 2%

Calcium 20mg 2%

Iron 1.7mg 10%

Potassium 110mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CONTAINS: WHEAT

Recipe adapted from *Health meets Food* "Pita Chips" (10/03/18)



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