

# 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.

<b>YIELD</b> <b>5 SERVINGS</b>	<b>PREP TIME</b> <b>5 MIN</b>	<b>TOTAL TIME</b> <b>20 MIN</b>
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## 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

## 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



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