



Pita Crisps

Servings: 6

Prep Time: 10min

Cook Time: 10min

Ingredients

- 1 pack brown pita breads (x 6)
- olive oil spray
- 1 ml Garlic & Parsley salt
- 30 ml finely grated parmesan cheese

HERB-CHEESE MIX

- 6 ml dried Italian herbs

Directions

1. Combine the herb-cheese mix ingredients and store in an airtight container, ready to use when you need it.
2. Using kitchen scissors, cut each pita bread in half through the two layers, to obtain 2 flat rounds.*
3. Spray liberally with olive oil spray or brush lightly with olive oil, and sprinkle evenly with herb mix to adhere to the oil.
4. Microwave one round at a time for 75 seconds each and cut into 6 wedges immediately. Repeat the cooking process until they are all done.
5. Allow to cool uncovered, wrap portions with either aluminium foil or clingfilm, and store in an airtight container
6. * If the pita breads are stubbornly difficult to cut, give them each a quick 15 - 20 second burst in the microwave to puff them up and make cutting between the two layers easy.
7. Store any un-used pita crisps in an airtight container and use within 2 days. To crispen again, microwave in 30 second bursts until as you require.