

Herbed Pita Chips

Ingredients

- 4 6 inch whole-wheat pitas
- 2 tablespoons extra-virgin olive oil
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- 1/4 tsp salt

Directions

Position oven racks in middle and lower third of oven. Preheat to 350 degrees. Coat 2 large baking sheets with nonstick cooking spray. Cut pitas into 8 wedges each and separate each wedge at the fold. Place the pita wedges, rough side up, in an even layer on the prepared baking sheets. Brush with oil and sprinkle with Italian seasoning, garlic powder and salt. Bake the pita wedges, switching the baking sheets halfway through, until golden and crispy, 6-10 minutes

