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How to Make Easy Homemade Pita Chips

A quick and delicious recipe for crispy and crunchy pita chips, seasoned just how you like them

Prep Time	Cook Time	Total Time
5 mins	10 mins	10 mins

Course: Appetizer Cuisine: Greek Servings: 6 servings Calories: 120kcal
Author: Billie Bitzas

Ingredients

- 3 pitas
- 2 tbsp olive oil
- 1 tsp oregano
- ½ tsp paprika
- ½ tsp garlic powder
- ¼ tsp salt
- ¼ tsp pepper

Instructions

1. In a small bowl combine the olive oil with the seasonings and whisk well until combined.
   3 pitas, 2 tbsp olive oil, 1 tsp oregano, ½ tsp paprika, ½ tsp garlic powder, ¼ tsp salt, ¼ tsp pepper
2. Preheat oven to 325 °F
3. Use a pastry brush to spread the oil mixture over the pitas, on both sides.
4. Use a serrated knife to cut the pita into wedges. Place the pita wedges on a baking tray lined with parchment paper and bake in the middle rack of your oven for about 5 minutes. Flip them over and back again for another 5 minutes. Your pita wedges are ready when they are slightly brown, and crispy.

Notes

The seasonings listed in the recipe are a suggestion. You can use any seasoning mix you like.

Nutrition

Calories: 120kcal | Carbohydrates: 16g | Protein: 3g | Fat: 5g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Sodium: 247mg | Potassium: 43mg | Fiber: 1g | Sugar: 0.04g | Vitamin A: 19IU | Vitamin C: 1mg | Calcium: 30mg | Iron: 1mg