

# Pitta crisps

Serves 2



## Ingredients

2 (6-inch) pitas, halved and cut into 6 wedges/triangles  
Sprinkle of Cumin/Cajun spice/mixed herbs

## Method

1. Preheat oven to 350°F/180°C/gas mark 4.
2. Spread the pitta wedges out on a baking tray.
3. Sprinkle with cumin/cajun or mixed herbs. Bake in the oven for about 8 minutes or until lightly browned.
4. Let the pittas cool before serving.

You can use a variety of flavoured pitas onion, plain or herb flavoured. Crisps can be made ahead and stored in an airtight container for up to 4 days.