Pita bread crisps



2 packets of pita bread

5 teaspoons ground sumac

Fresh herbs – Rosemary/Sage/Thyme/Oregano, Marjoram, etc

¾ cup Olive Oil (enough to mix with sumac and herbs to brush onto bread)

* Method
* Cut pita bread into 8 triangles from each round
* Wash and remove herb leaves from stalk and finely chop.
* Combine olive oil, chopped herbs and sumac in mixing bowl
* Place pita bread triangle on tray lined with baking paper
* Brush bread with oil and herb mixture.
* Bake at 180°C until crisp and golden brown.
* Serve with dip.