

SippitySup

Spicy Cumin Pita Chips (

<https://www.sippitysup.com/recipe/spicy-cumin-pita-chips/>)

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YIELD 4

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Ingredients

- 2 pita breads
- ½ cup olive oil
- 1 tablespoon minced fresh flat leaf parsley
- 1 tablespoon minced fresh thyme leaves
- 1 tablespoon freshly squeezed lime juice
- 2 dash Worcestershire sauce
- ¾ teaspoon cumin seeds (lightly crushed in a mortar and pestle)
- ½ teaspoon flaky sea salt
- ¼ teaspoon freshly cracked black pepper
- 1 pinch cayenne pepper (or to taste)



Directions

Place oven rack in center position. Preheat oven to 400 degrees F.

Cut each pita into 6 pie-shaped wedges, then separate the layers creating 24 “chips”. Lay these onto 1 or 2 rimmed Parchment-lined baking sheets in a single layer, rough interior side up.

In a small bowl mix together the olive oil, parsley, thyme, lime juice, Worcestershire, cumin, salt, pepper, and cayenne. Brush the entire top of each of the pita chips with a generous amount of the spiced oil, making sure to get some of the herbs and spices on each chip. Save the extra spiced oil for serving.

Bake in the oven until deeply golden and crispy, 6 to 8 minutes. Make sure to check them often as they can go from light gold to burnt quickly. You may also find it necessary to rotate the baking sheets part way through cooking, depending on your oven.

Serve warm or at room temperature with your favorite dip or additional oil for drizzling if desired.

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