

Betty's Savory Pita Crisps



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In this video, Betty demonstrates how to make Savory Pita Crisps. These are pita bread triangles that are brushed with butter, herbs, and Parmesan cheese, and then baked until crisp. A great accompaniment for any dip!

Ingredients (for 24 crisps):

2 large pita bread rounds

¼ cup butter, melted

¼ cup snipped fresh parsley (You may use 1 tablespoon dried parsley flakes.)

1 teaspoon dried oregano, crushed

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

¼ cup freshly grated Parmesan cheese (You may use prepackaged shredded cheese, if you prefer. You may also choose a different type of cheese.)

Separate each pita bread round into 2 single layers. In a small mixing bowl, stir together ¼ cup melted butter, ¼ cup fresh parsley, 1 teaspoon dried oregano, 1/8 teaspoon garlic powder, and 1/8 teaspoon onion powder. Brush a tablespoonful of the mixture on the rough side of each pita round. Sprinkle 2 teaspoons grated Parmesan cheese over each pita round. Cut each round into 6 wedges. Arrange wedges in a single layer on a baking pan lined with parchment paper. Bake at 350 degrees (F) for about 12 to 15 minutes, or until crisp and golden brown. Serve warm or at room temperature. These are a great companion to hummus and other appetizers. Enjoy! --Betty