

# Olive's Kitchen

## Pita and Tortilla Chips - With garlic & herbs

Middle-eastern dips are often served with pita bread. However, good quality bread and crackers are also fine. Another option is to crisp up pita pockets and similar style flat breads like tortillas or use slices of Turkish style bread or baguettes. The crisped breads store well in an airtight container or bag.

### For the crisps:

- 4 or 5 medium pita breads or tortillas or equivalent in other breads
- ½ cup olive oil
- 2 or 3 cloves garlic chopped and crushed
- 2 tbsps chopped fresh oregano or thyme, or equivalent in dried herbs
- optional: use fresh or dried basil or chervil
- optional: use sumac, black sesame seeds, cayenne pepper



### Method:

Turn the oven to 180°C.

Cut the pita breads or tortillas into triangles or cut other breads into suitable shapes. Place on a suitable baking tray.

Option 1 is to paint the breads with olive oil then sprinkle with the garlic and herbs then bake for several minutes until crisp, taking care not to let them burn.

Option 2 is to heat the oil in a saucepan and then add the garlic and herbs and turn off the heat. Bake the breads until crisped, cool a little, then paint the slices once they come out of the oven.

Serve warm or cooled.

### Serve:

Serves 10 to 20. Serve on a large platter.

### Equipment:

Baking tray.

### Difficulty and Time:

Not difficult (2/5). 15 to 20 minutes to prepare.

### Notes and variations:

- Tortillas give a drier result than pita but have an interesting texture.
- Store leftovers in an airtight container.