

PITA CHIPS

Equipment needed –

Scissors, baking paper, baking trays and 3 small serving platters.

Ingredients from the Pantry –

- 1 packet of pita breads
- oil spray
- nutritional yeast flakes

What to do –

1. Preheat the oven to 180 ° C. Line a baking tray with baking paper.
2. Using scissors, cut the pita breads into half and then into small wedges.
3. Arrange the pita chips over the baking trays.
4. Spray evenly with the oil spray.
5. Sprinkle lightly with the nutritional yeast flakes then bake in the oven for about 7 minutes or until crisp.
6. Serve the pita chips on a plate with the chilli con queso dip.

Serves –

- 28 students.