

# Healthy Baked Chips

## Ingredients:

5 Whole Wheat Pitas, each cut into 8 triangles  
4 Tablespoons of olive oil  
½ teaspoon of garlic powder  
½ teaspoon of black pepper  
1 teaspoon of dry basil  
sea salt for seasoning

## Directions:

1. Preheat oven to 400 degrees.
2. In a small bowl, mix olive oil, basil, pepper, and garlic powder. You can change this up. For a Mexican dip, try cumin instead of basil. Basil or oregano would be good with a Mediterranean dip like Baba Ghanoush (eggplant dip).
3. Place pita triangles on a baking sheet lined with parchment paper or a silicon mat. Brush one side with the olive oil mixture.
4. Bake pita bread for 8-10 minutes, until slightly browned.
5. Remove from oven and let cool.