



## Pita Crisps

With this not-even-really-a-recipe, you'll never buy pita crisps again, nor will you ever waste a piece of leftover Lebanese bread! Perfect with hummus or any dips, crumbled over salads, alongside soups or just as a moreish snack on their own.

**Makes as much as you like**

### INGREDIENTS

- Stale Lebanese bread
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste



### METHOD

1. Preheat oven to 200°C.
2. Cut bread into large bite-sized pieces.
3. Place in a large bowl, drizzle generously with oil and toss with your hands to coat well.
4. Arrange on a baking tray in a single layer and sprinkle with salt.
5. Place in oven for 6-8 minutes until crisp and golden.
6. Cool and serve or store in an airtight container in a cool, dark place for up to a week.