

Ferraro's Cucina

Za'atar Pita Crisps

Ingredients

4 Pita Breads

1/4 cup Olive Oil

2 tbsp Za'atar Seasoning

1 tbsp Fresh Thyme Leaves

Kosher Salt

Fresh Ground Black Pepper



Preparation

- Preheat oven to 400°.
- Split pita breads and place on a rimmed baking sheet.
- Brush with oil and sprinkle with Za'atar seasoning and thyme. Season with salt and pepper.
- Bake until golden brown and crisp, 10 – 12 minutes.
- Let cool, then break into bite-size pieces.



*We have all the fresh ingredients for this recipe!
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