

MIRKWOOD DESIGNS presents...

Spicy Baked Pita

- 3 tablespoons extra-virgin olive oil
- 1 teaspoon zatar*
- 1 teaspoon garlic powder
- ½ teaspoon table salt
- ½ teaspoon granulated sugar
- 4 slices pita bread or naan**

* What is zatar? It's a middle-eastern spice mixture containing sumac, thyme, and sesame. I use the blend sold by [Penzey's Spices](#).

** What is naan? It's a traditional Indian flat bread, similar to pita.



Directions

1. Preheat oven to 410 degrees Fahrenheit.
2. Put all ingredients, except bread, into a large plastic bag. Squish to blend the mixture.
3. Cut each slice of pita bread or naan into 8 wedges and put into the bag with the olive oil and spices.
4. Toss well so that the bread is completely covered with the oil/spice mixture.
5. Put the coated bread wedges in a single layer on a baking sheet.
6. Bake for 10 minutes. Turn each piece over, and bake for 10 minutes more.
7. Remove to a cooling rack.
8. Store cooled baked pita/naan in an airtight container.

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