



Pita Crisps

2 packages of pita bread (plain or whole wheat)
2 cups grated romano cheese
garlic salt
olive oil (spray type works easiest)
black pepper



Cut pita bread rounds in half, then into wedges. Open wedges and break apart at the fold. Place onto cookie sheet, rough side up. Spray with olive oil, sprinkle with garlic salt, then generously sprinkle with romano cheese and black pepper. Place in preheated 425 degree oven for about 15-20 minutes until golden brown. Allow to cool. Offer the crisps with your favorite dip and enjoy!