

Tortilla crisps

Serves: 4



Equipment:



Mixing bowl,
spoon,
plate,
fork,
chopping board,
knife,
medium bowl,
non-stick frying pan,
teaspoon

Ingredients:



- 2 wholegrain tortilla wraps or wholegrain pitta bread
- Dried herbs (optional)



Method:



1. Preheat the oven to 200°C/400°F/gas mark 6.
2. If you're using pita bread, slice through the middle of each piece so you have two semicircles. Tear open the bread so you eventually have 4 pieces. Cut each piece into triangles shapes. Alternatively, if you're using tortilla wraps, simply cut them into triangles.
3. Sprinkle with paprika or dried herbs if desired.
4. Arrange the pieces on a baking tray and bake for 5-7 minutes until golden brown.