

Cheesy Pepper Pita Crisps

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Yield: 32 crisps

4 pita breads
1/4 cup olive oil, divided
1 1/2 teaspoons paprika
1 teaspoon Italian seasoning
1/4 teaspoon salt
1/4 teaspoon pepper
2 jars (16 ounce) roasted red bell peppers (like Mazzetta), drained
1 teaspoon garlic powder
2 cups mozzarella cheese, shredded

Preheat the broiler.

Open each pita so that there are eight rounds. Using one teaspoon of the olive oil, brush the inside of each round. Sprinkle with paprika, Italian seasoning, salt and pepper.

Broil for 1 to 2 minutes, until the pitas begin to brown./

Slice the peppers into thin strips. Heat three tablespoons of olive oil in a medium skillet over medium heat. Add the peppers and garlic powder. Cook, stirring occasionally, for about 2 minutes.

Top each pita with the pepper mixture and cheese. Broil for 2 minutes or until the cheese melts. Remove from the oven.

Cut each pita round into four quarters with a pizza cutter.

Per Serving (excluding unknown items): 1223 Calories; 110g Fat (80.4% calories from fat); 50g Protein; 11g Carbohydrate; 1g Dietary Fiber; 203mg Cholesterol; 1477mg Sodium. Exchanges: 1/2 Grain(Starch); 7 Lean Meat; 18 Fat.