

Pita Crisps with Labne & Za'atar

a recipe from www.maureenabood.com

Pita bread, thin or thick style

Labne or thickened Greek yogurt

Extra virgin olive oil

Za'atar

Preheat oven to 400 degrees.

Cut pita into 2" triangles and separate into one layer. Place on baking sheet and toast to golden brown, about 4 minutes for thin pita and 7 minutes for thick pita.

Place a dollop of labne on each chip. Drizzle with olive oil. Sprinkle za'atar over the top.

Alternately, place labne in a small bowl and sprinkle with za'atar. Place on a platter and surround with pita crisps, also sprinkled with za'atar, and serve as a dip.