

## Garlic Anchovy Pita Chips

Serves: 4

### Ingredients

- 4 tbsp unsalted butter
- 1 tbsp [Crown Prince Natural Anchovy Paste](#)
- 8 large garlic cloves, minced
- ½ cup parsley leaves, minced
- 2 tbsp extra virgin olive oil
- black pepper, to taste
- 4 whole wheat pitas, cut into triangles



### Directions

Preheat oven to 375°F.

In a small saucepan, melt butter over medium low heat. Add anchovy paste and stir to combine well. Add garlic and stir occasionally until garlic is fragrant. Add parsley, olive oil and black pepper. Stir to combine. Transfer to a large mixing bowl and allow to cool slightly. In small batches, add pitas and toss gently to coat. Place pitas onto a parchment paper lined baking sheet. Place the baking sheet in the oven and bake for at least 15 minutes, or until pitas are crisp and golden brown.