

MORTON & BASSETT SPICES®

Herbed Yogurt Dip and Homemade Pita Chips



- 1 pack of pita bread, cut into small wedges
- 1 teaspoon sea salt
- 2 cups full fat greek yogurt
- $\frac{3}{4}$ cup extra virgin olive oil, plus 1 tablespoon
- 1 lemon, juiced
- 1 $\frac{1}{2}$ teaspoons Morton & Bassett Parsley
- 1 teaspoon Morton & Bassett Chives
- 1 teaspoon Morton & Bassett Sesame Seeds

Preheat oven to 375 degrees.

In a large bowl, toss pita bread wedges with $\frac{1}{4}$ cup olive oil, sea salt, and 1 teaspoon parsley. Spread pita bread out on a large baking sheet lined with parchment paper and bake for 8-12 minutes until golden brown.

In a medium bowl mix yogurt, lemon juice, and $\frac{1}{4}$ cup of the olive oil together and whisk until smooth.

In a small frying pan, heat 1 tablespoon olive oil with sesame seeds on low until just starting to brown, about 3 minutes.

Dollop yogurt dip in a serving bowl, pour the remaining olive oil over the top with toasted sesame seeds, remaining parsley and chives. Serve with warm pita chips and fresh veggies for dipping.



mortonbassett.com

