



Bacon, Cheddar, and Ranch Pita Chips

 Gluten Free

READY IN



21 min.

SERVINGS



72

CALORIES



13 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup olive oil
- ☐ 1.5 tablespoons ranch dressing mix
- ☐ 0.3 cup real bacon bits (with hormel)
- ☐ 2 oz sharp cheddar cheese (shredded)

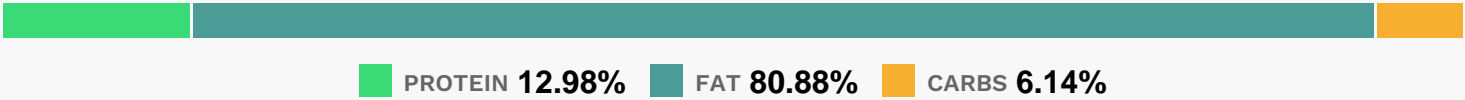
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Combine olive oil and dressing mix in a small bowl.
- ☐ Split each pita bread into 2 rounds.
- ☐ Cut each round into 8 wedges.
- ☐ Place wedges on a lightly greased baking sheet.
- ☐ Brush rough side of each wedge with oil mixture.
- ☐ Sprinkle wedges with bacon bits and then cheese.
- ☐ Bake at 350 for 15 minutes or until crisp.
- ☐ Remove from oven; transfer to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:0.38, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.14782608616287%

Nutrients (% of daily need)

Calories: 12.58kcal (0.63%), Fat: 1.13g (1.74%), Saturated Fat: 0.33g (2.06%), Carbohydrates: 0.19g (0.06%), Net Carbohydrates: 0.19g (0.07%), Sugar: 0g (0%), Cholesterol: 1.54mg (0.51%), Sodium: 44.3mg (1.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.41g (0.82%)