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## Chili & Lime Pita Chips ♦

Chili & Lime Pita Chips are a delicious and savory snack that can be enjoyed on their own or paired with your favorite dips and spreads. These crispy pita chips are seasoned with a spicy chili powder and tangy lime juice, giving them a burst of flavor. They are perfect for parties, game nights, or anytime you're craving a crunchy and flavorful snack.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** 15 mins

**Total Time:** 25 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 4

**Serving Size:** 50 g

### Ingredients

<b>200 g</b>	Pita bread
<b>2 tbsp</b>	olive oil
<b>1 tsp</b>	chili powder
<b>2 tbsp</b>	lime juice
<b>1 tsp</b>	Salt

# Directions

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## Step 1

### Preheating

Preheat the oven to 375°F (190°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 2

### Cutting

Cut the pita bread into small triangles or squares.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 3

### Mixing

In a small bowl, mix together the olive oil, chili powder, lime juice, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

### Brushing

Brush the pita bread pieces with the chili and lime mixture, making sure to coat both sides.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

### Baking

Place the coated pita bread pieces on a baking sheet and bake for 10-15 minutes, or until crispy and golden brown.

**Prep Time:** 0 mins

**Cook Time:** 15 mins

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## Step 6

### Cooling

Remove from the oven and let cool before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 150 kcal

**Fat: 3 g**

**Protein: 4 g**

**Carbohydrates: 26 g**

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	26 g	47.27%	52%
Fibers	2 g	5.26%	8%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	3 g	10.71%	12%
Cholesterol	0 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	60 mg	1.76%	2.31%
Zinc	2 mg	18.18%	25%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Seasonality

Spring Summer Fall

### Events

Game Day

### Course

Snacks

### Cooking Method

Boiling Steaming Blanching Sautéing Roasting Smoking Freezing  
 Simmering Serving Cooking None Stir-frying Mashing Preheating  
 Sprinkling

### Meal Type

Snack Supper

### Difficulty Level

Easy

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