



CRUNCHY PASTA CHIPS

October 17 National Pasta Day

INGREDIENTS

- 8 Ounces Small Pasta (enriched or whole grain rich)
- 2 Tablespoons Extra Virgin Olive Oil
- 1 Teaspoon Salt

- 1 Teaspoon Garlic Powder (optional)
- 1 Teaspoon Italian Seasoning (optional)
- Marinara Sauce or Ranch Dressing (optional; for dipping)

DIRECTIONS

- 1. Cook the pasta in salted boiling water for 8-10 minutes until al dente. Drain and cool slightly.
- 2. In a large bowl, toss the warm pasta with olive oil, salt, and any additional seasonings until evenly coated.
- 3. Preheat your oven to 400° and line a baking sheet with parchment paper. Spread the seasoned pasta in an even layer.
- 4. Bake for 20-25 minutes until golden brown and crispy, monitoring to prevent burning.
- 5. Let cool slightly before serving warm with marinara sauce or ranch dressing.

MEAL PATTERN CONTRIBUTION

MEAL TYPE

YIELD

Grain



S Snack

6 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
1/4 Cup	1⁄4 Cup	½ Cup	½ Cup