

2-Ingredient Pizza Chips - Your New Favorite Low-Carb Snack

Satisfy Your Snack Cravings with 2-Ingredient Pizza Chips



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Shredded cheese (mozzarella, cheddar, or a mix-about 1 cup)

Pepperoni slices (classic or mini-about 12 pieces)

Optional Add-ins:

Italian seasoning or garlic powder sprinkled before baking

Crushed red pepper flakes for spice

Dipping sauces: marinara, ranch, or garlic aioli

Step-by-Step Instructions:

1. Preheat the Oven:

2. Form the Cheese Bases:

3. Add the Pepperoni:

4. Bake:

5. Cool and Crisp:

Tips for Success:

Use parchment paper-not foil or a bare pan-or they'll stick.

Don't overbake-cheese goes from golden to burnt fast.

Customize your cheese-mozzarella melts smooth, cheddar crisps up fast, and parmesan adds sharpness.

Nutritional Info (Per Serving):

Calories: ~150

Protein: 12g

Carbohydrates: 1g

Fat: 11g

Serving Suggestions & Pairings:

Crockpot Nacho Dip - perfect for dipping!

Beer Cheese Dip - cheese on cheese? Yes please.

Sheet Pan Quesadillas - make it a snack platter night

A simple salad for balance or a sparkling water with lime

Storage & Leftovers:

Fridge: Store cooled chips in an airtight container with paper towels to absorb moisture.

Crisp them up: Reheat in a toaster oven or air fryer for a quick refresh.

Freezer-friendly? Not really-they're best fresh and crunchy.

More Recipes You'll Love:

Beer Cheese Dip - gooey and perfect for dipping

Totchos - tater tots meet nachos

Cheese-Stuffed Wontons - crispy, cheesy, crave-worthy

Sheet Pan Quesadillas

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 400°F (200°C). Line a baking sheet with parchment paper-this is essential for preventing sticking.
2. **Form the Cheese Bases:** Scoop small mounds of shredded cheese (about 1 tablespoon each) onto the baking sheet. Flatten slightly to form a circular base. Leave space between each mound-they'll spread as they bake.
3. **Add the Pepperoni:** Place a pepperoni slice on top of each cheese mound. If using mini pepperoni, add 2-3 per chip.
4. **Bake:** Place the sheet in the oven and bake for 5-7 minutes, or until the cheese is bubbly and golden around the edges.
5. **Cool and Crisp:** Remove from the oven and let cool for 2-3 minutes. This helps them firm up into chip-like perfection.
6. **Tips for Success:** Use parchment paper-not foil or a bare pan-or they'll stick.
7. **Don't overbake-**cheese goes from golden to burnt fast.
8. **Customize your cheese-**mozzarella melts smooth, cheddar crisps up fast, and parmesan adds sharpness.
9. **Nutritional Info (Per Serving):** Calories: ~150
10. **Protein:** 12g
11. **Carbohydrates:** 1g
12. **Fat:** 11g
13. (Values based on 3-4 chips made with cheddar and pepperoni.)
14. **Serving Suggestions & Pairings:** Take your snacking game to the next level by pairing these with:
15. **Crockpot :** Nacho Dip - perfect for dipping!

16. Beer : Cheese Dip - cheese on cheese? Yes please.
17. Sheet : Pan Quesadillas - make it a snack platter night
18. A simple salad for balance or a sparkling water with lime
19. Storage & Leftovers: Fridge: Store cooled chips in an airtight container with paper towels to absorb moisture.
20. Crisp them up: Reheat in a toaster oven or air fryer for a quick refresh.
21. Freezer-friendly? Not really-they're best fresh and crunchy.
22. More Recipes You'll Love: Snack lovers, don't miss these:
23. Beer : Cheese Dip - gooey and perfect for dipping
24. Totchos - tater tots meet nachos
25. Cheese-: Stuffed Wontons - crispy, cheesy, crave-worthy

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/2-ingredient-pizza-chips-your-new-favorite-low-carb-snack/>