

2-Ingredient Pizza Chips - Crispy, Cheesy & Totally Addictive

Satisfy Your Snack Cravings with 2-Ingredient Pizza Chips ??



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Cheese - Shredded mozzarella or cheddar work best
Pepperoni slices - Regular or mini

DIRECTIONS

1. **Preheat & Prep:** Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper (don't skip this-cheese will stick to foil).
2. **Form the Chips:** Grate the cheese and arrange in small mounds (about 1 tablespoon each) on the baking sheet. Flatten slightly with the back of a spoon.
3. **Top each mound with a pepperoni slice.**
4. **Bake:** Bake for 5-7 minutes, or until the cheese edges are bubbly and golden brown.
5. **Cool & Serve:** Let the chips cool on the tray for 2-3 minutes to crisp up. Serve on their own or with a side of marinara sauce for dipping.

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

Original recipe: <https://chefmaniac.com/2-ingredient-pizza-chips-crispy-cheesy-totally-addictive/>