

## 2-Ingredient Pizza Chips (Low Carb, High Flavor!)

These 2-Ingredient Pizza Chips Are My Favorite Snack Hack



**OVEN**  
**350°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

8 tablespoons shredded mozzarella (about 1 cup total)  
8 slices pepperoni  
Seasonings of choice (optional): Italian seasoning, oregano, red pepper flakes, garlic powder

### DIRECTIONS

1. Preheat oven to 350°F (175°C).
2. Line a baking sheet with parchment paper.
3. Make the cheese piles: Place 8 small piles of shredded mozzarella on the parchment. Each pile should be 1 tablespoon and just slightly wider than the pepperoni.
4. Top each pile with one pepperoni slice.
5. Season: Sprinkle with Italian seasoning, oregano, or your favorite blend.
6. Bake for 7 minutes. If you like them extra crispy, broil for the last 1-2 minutes.
7. Cool: Remove from oven and let sit for 3-5 minutes so they firm up into crisp chips.
8. Enjoy immediately or store in an airtight container for later.

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

Original recipe: <https://chefmaniac.com/2-ingredient-pizza-chips-low-carb-high-flavor/>