

Jalapeño Cheese Crisps - Spicy, Cheesy, and Addictively Crunchy

They're as crowd-pleasing as our



OVEN
350°F

TIME
12 min

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INGREDIENTS

1 large fresh jalapeño pepper, sliced into thin rings

1 cup shredded sharp cheddar cheese

Instructions:

1. Preheat and Prep:

Preheat your oven to 350°F (175°C).

Line a baking sheet with parchment paper.

2. Slice and Place:

Remove seeds from the jalapeño for a milder spice level, then slice into thin rings.

Scoop 1-tablespoon mounds of shredded cheddar onto the baking sheet (you'll get about 16).

Press them gently down into flat rounds about an inch apart.

3. Top and Bake:

Place one jalapeño ring in the center of each cheese mound.

Bake for about 12 minutes, or until cheese is golden brown and crispy around the edges.

4. Cool and Serve:

Let crisps cool on the baking sheet for 1-2 minutes.

Use a spatula to lift and transfer them to a plate or cooling rack.

Tips for Success:

Use parchment paper-this prevents sticking and makes cleanup a breeze.

Spice control: Leave some seeds in for a real kick, or use milder peppers.

Cheese choices: Try pepper jack, Colby, or a cheddar blend for variations.

Storage: Store in an airtight container once fully cooled for up to 3 days.

Serving Suggestions and Pairings:

Beer Cheese Dip for double cheese joy

Crockpot Nacho Dip at your next party table

Cheesy Chicken Sliders as a crunchy topper

Cheesy Sandwich Dip to scoop and snack

Serve alongside soups, salads, or chili as a spicy crouton swap

More Cheesy Bites You'll Love:

Sheet Pan Quesadillas - gooey and shareable

Crockpot Nacho Dip - creamy and spicy

Beer Cheese Dip - fast, easy, and always gone

Cheesy Sandwich Dip - melty dip perfection

Final Thoughts:

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10. Tips for Success: Use parchment paper-this prevents sticking and makes cleanup a breeze.
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12. Cheese choices: Try pepper jack, Colby, or a cheddar blend for variations.
13. Storage: Store in an airtight container once fully cooled for up to 3 days.
14. Serving Suggestions and Pairings: These crisps are snackable on their own or amazing with:
15. Beer : Cheese Dip for double cheese joy
16. Crockpot : Nacho Dip at your next party table

17. Cheesy : Chicken Sliders as a crunchy topper
18. Cheesy : Sandwich Dip to scoop and snack
19. Serve alongside soups, salads, or chili as a spicy crouton swap
20. More Cheesy Bites You'll Love: Craving more cheese? Try these favorites:
21. Sheet : Pan Quesadillas - gooey and shareable
22. Crockpot : Nacho Dip - creamy and spicy
23. Beer : Cheese Dip - fast, easy, and always gone
24. Cheesy : Sandwich Dip - melty dip perfection
25. Final Thoughts: These Jalapeño Cheese Crisps bring big flavor with minimal ingredients. They're crunchy, spicy, cheesy, and totally satisfying whether you're keto, gluten-free, or just craving something bold. Make them once-and they'll be on repeat in your kitchen.

SWAPS & NOTES

: spicy, savory, and satisfyingly crunchy.

The cheddar cheese melts into lacy, golden circles with a crisp texture, while the jalapeño slice on top delivers just the right punch of heat.

They're as crowd-pleasing as our Beer Cheese Dip or Sheet Pan Quesadillas -but with way less cleanup.

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

Original recipe: <https://chefmaniac.com/jalapeno-cheese-crisps-spicy-cheesy-and-addictively-crunchy/>