

## Crispy, Crunchy Pasta Chips: The Snack You Never Knew You Needed!

Here's the short and sweet list of what you'll need to create your own crispy Pasta Chips:



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

to create your own crispy Pasta Chips: 2 cups cooked pasta (penne or fusilli work best due to their shape for scooping) 2 tbsp olive oil Salt to taste ½ tsp garlic powder ... cup grated Parmesan cheese

### DIRECTIONS

1. Steps to : Make Your Crispy Pasta Chips
2. It's astonishingly easy to turn pasta into chips. Let's get started!
3. Preheat : Oven:
4. Preheat your oven to 400°F (200°C). This high heat is key to getting them crispy.
5. Season the : Pasta:
6. In a medium bowl, combine the cooked pasta with olive oil, garlic powder, and salt to taste. Toss everything together really well to ensure the pasta is evenly coated. Then, sprinkle in the grated Parmesan cheese and toss again until the cheese adheres to the pasta.
7. Bake to : Crispy Perfection:
8. Spread the seasoned pasta in a single layer on a large baking sheet. Avoid overcrowding the pan, as this can steam the pasta instead of crisping it. If necessary, use two baking sheets. Bake for 15-20 minutes, giving the baking sheet a good shake halfway through to ensure even browning and crisping on all sides. You want the pasta to be golden brown and feel firm and crispy when you pick it up.
9. Remove the pasta chips from the oven and let them cool slightly. As they cool, they will become even crispier. Serve immediately with marinara sauce, your favorite dip, or simply enjoy them on their own!

### SWAPS & NOTES

Pasta Shape: While penne and fusilli are excellent for their scoop-ability and surface area, you can experiment with other

shapes like rotini, rigatoni, or even farfalle (bow ties).  
Just ensure they're cooked al dente before baking.

Seasoning: Feel free to get creative!

A pinch of onion powder, Italian seasoning, smoked paprika, or even chili powder can add a fun twist.

### TIPS FOR SUCCESS

**Don't Overcook Pasta Initially:** When cooking the pasta, make sure it's al dente or even slightly undercooked.

It will crisp up better in the oven without becoming brittle.

**Dry Pasta Well:** After cooking and draining the pasta, give it a good shake to remove as much excess water as possible.

**Single Layer:** Spreading the pasta in a single layer on the baking sheet is crucial.

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

Original recipe: <https://chefmaniac.com/crispy-crunchy-pasta-chips-the-snack-you-never-knew-you-needed/>