

Crispy Keto Pizza Chips: Easy Low-Carb Snack

Here's what you'll need to create these delicious Keto Pizza Chips:



TIME
8 to 10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

14 pepperoni slices (about 1 ounce, regular or large size)
1/8 cup fresh grated Parmesan cheese
... cup shredded mozzarella cheese
1 teaspoon Italian seasoning

DIRECTIONS

1. Let's get these delicious : Keto Pizza Chips baked!
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Blot : Pepperoni: Take the pepperoni slices and use a paper towel to blot off some of the excess oil from both sides. Don't worry, they will still have plenty of flavor! This step helps them get crispier.
4. Arrange : Pepperoni: Place one blotted pepperoni slice into each cup of a standard muffin tin. If you don't have a muffin tin, place the slices in a single layer on a parchment-lined baking sheet.
5. Top with : Cheese & Seasoning: Sprinkle shredded mozzarella cheese, grated Parmesan cheese, and a small pinch of Italian seasoning evenly over each pepperoni slice.
6. Bake: Place the muffin tin or baking sheet in the preheated oven. Bake for 8 to 10 minutes, or until the cheese is fully melted, bubbly, and the edges of the pepperoni become visibly crispy. Keep a close eye on them during the last few minutes, as they can burn quickly.
7. Cool & : Blot Excess Oil: Remove from the oven. Let the pizza chips cool in the muffin tin or on the baking sheet for a few minutes. As they cool, they will continue to crisp up. Once slightly cooled, use a paper towel to gently blot any excess oil from both sides of the chips.
8. Serve: Carefully remove the crispy Keto Pizza Chips from the muffin tin or baking sheet. Serve immediately with marinara or ranch dressing for dipping, if desired.

SWAPS & NOTES

Pepperoni Slices: Use your favorite brand of pepperoni.

Regular or large slices work well; just ensure they fit into your muffin tin or on your baking sheet without too much overlap.

Fresh Grated Parmesan Cheese: Freshly grated Parmesan will melt better and offer superior flavor compared to pre-grated varieties.

Shredded Mozzarella Cheese: Low-moisture, part-skim shredded mozzarella melts well and provides that classic cheesy pull.

TIPS FOR SUCCESS

Blotting is Key: Don't skip blotting the pepperoni; it removes excess fat, which helps the chips get extra crispy and less greasy.

Don't Overbake: Bake just until the cheese is melted and golden and the pepperoni edges are crispy.

Overbaking can make them brittle or burnt.

Cool Completely: The chips will crisp up significantly as they cool.

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

Original recipe: <https://chefmaniac.com/crispy-keto-pizza-chips-easy-low-carb-snack/>