

2-Ingredient Keto Pizza Chips: The Ultimate Crispy Low-Carb Snack

There are a few reasons why this has skyrocketed into my top five favorite keto snacks:



Pizza Chips - A Crispy, Cheesy Snack

INGREDIENTS

- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/2 tsp Italian seasoning...

OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

8 tbsp Shredded Mozzarella: Low-moisture part-skim mozzarella works best for achieving a crisp texture.

8 Slices Pepperoni: Use standard sandwich-style or mini pepperonis (if using mini, use 3 per chip).

Seasonings (Optional but recommended): Dried oregano, Italian seasoning, garlic powder, or red pepper flakes.

DIRECTIONS

1. Prep the : Oven: Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper. This is crucial-if you bake these directly on the metal, they will stick!
2. Build the : Piles: Create 8 even piles of shredded mozzarella on the parchment paper (approx. 1 tbsp per pile). Space them at least 2 inches apart as the cheese will spread.
3. Top it : Off: Place one pepperoni slice in the center of each cheese pile. Press down slightly so it's embedded.
4. Season: Sprinkle your Italian seasoning or oregano over the top.
5. Bake: Slide the tray into the oven and bake for 7 minutes.
6. The : Crisp Factor: For extra crunch, turn the broiler on for the last 60-90 seconds. Watch them like a hawk! You want them golden brown, not black.
7. Cool and : Set: Remove from the oven. Let them sit on the tray for at least 2-3 minutes. They will "crisp up" as they cool.

SWAPS & NOTES

The Cheese: While mozzarella is classic, you can swap it for sharp cheddar or Monterey Jack for a different flavor profile.

Just ensure it is shredded cheese, as slices don't crisp up quite the same way in small piles.

Try a small piece of cooked bacon or a thin slice of Canadian bacon.

Salt Secret: As noted in the instructions, adding a tiny pinch of salt or Italian seasoning helps draw out moisture, making the chips less greasy and extra crispy.

TIPS FOR SUCCESS

Parchment is King: Do not use aluminum foil unless it is heavily greased, and even then, parchment paper is the superior choice for cheese chips.

Don't Overcrowd: If the cheese piles touch, they will fuse into one giant pizza sheet.

While still delicious, it's harder to eat as "chips." **Drain the Grease:** If your pepperoni is particularly oily, you can blot the tops with a paper towel immediately after taking them out of the oven.

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

Original recipe: <https://chefmaniac.com/2-ingredient-keto-pizza-chips-the-ultimate-crispy-low-carb-snack/>