

How to Make 2-Ingredient Pepperoni Pizza Bites (Crispy & Low Carb!)

The Ultimate Crispy Pepperoni Cheese Chips



OVEN
400°F

TIME
45 min

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Recipe Card

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INGREDIENTS

1 1/2 cups shredded low-moisture mozzarella cheese: Ensure it is low-moisture so the chips don't turn out soggy.

1/2 cup shredded Parmesan cheese: This adds the salty "bite" and helps the chips firm up.

1/2 cup mini pepperoni slices: You can also use standard pepperoni, just chop them into quarters.

1 teaspoon Italian seasoning: The herb backbone of the pizza flavor.

1/2 teaspoon garlic powder: For that savory, mouth-watering aroma.

1/2 teaspoon onion powder: Adds depth to the cheese base.

1/2 teaspoon crushed red pepper flakes (optional): For those who like a little "zip."

Toppings: Crumbled bacon, sliced jalapeños, or dried basil.

Dips: Marinara sauce, Beer Cheese Dip, or ranch dressing.

Swaps and Notes:

Cheese Substitutes: While mozzarella is traditional, you can swap it for Provolone for a smokier finish or Sharp Cheddar for a bolder, more "cheez-it" style snack. Just keep the Parmesan in the mix, as it acts as the binding agent that creates the crunch.

Vegetarian: Simply omit the pepperoni! You can replace it with finely diced sun-dried tomatoes or

a pinch of smoked paprika to keep that "meaty" depth without the actual meat.

Spice Level: If you love heat, press a thin slice of fresh jalapeño into the center of the cheese mound before baking.

Step-by-Step Instructions:

1. Preheat and Prep:
2. Mix the "Dough":
3. Form the Mounds:
4. Add the Toppings:
5. Bake to Perfection:
6. The "Cool Down" Rule:

Tips for Success:

Avoid "Fresh" Mozzarella: The kind that comes in a ball of water is delicious, but it has way too much moisture for this recipe. Use the pre-shredded bag or grate a block of low-moisture mozzarella yourself.

Degrease if Needed: Pepperoni releases oil. If your chips look a bit shiny, feel free to dab the tops with a paper towel while they are still warm.

Don't Overcrowd: If the cheese mounds touch, they'll form one giant "pizza sheet." While still tasty, it's much harder to eat as a chip!

Serving Suggestions and Pairings:

The Dip Duo: Serve these alongside a bowl of warm marinara and a side of spicy garlic butter.

The Party Platter: Arrange them on a board with Sheet Pan Quesadillas for a high-energy finger food spread.

The Salad Crunch: Crumble them over a Caesar salad instead of croutons for a gluten-free, keto-friendly punch of flavor.

Nutritional Information (Per Serving):

Calories: 145 kcal

Fat: 11g

Carbs: 2g

Protein: 10g

Sodium: 420mg

Storage and Leftover Tips:

DIRECTIONS

1. **Preheat and Prep:** Set your oven to 400°F (200°C). This high heat is crucial for "frying" the cheese on the pan. Line a large baking sheet with parchment paper or a silicone baking mat. Do not try to bake these directly on the metal, or you'll be scrubbing cheese off your pans for a week!
2. **Mix the "Dough":** In a medium mixing bowl, toss together the mozzarella, Parmesan, Italian seasoning, garlic powder, onion powder, and red pepper flakes. Mix it well so the spices are evenly distributed; you don't want one chip to be a garlic bomb and the next to be bland.
3. **Form the Mounds:** Drop tablespoon-sized portions of the cheese mixture onto your prepared baking sheet. Space them at least 2 inches apart—they will spread! Flatten each mound slightly with the back of a spoon to ensure even cooking.
4. **Add the Toppings:** Place 1 or 2 mini pepperoni slices in the center of each mound. If you're feeling fancy, add a tiny sliver of black olive or a sprinkle of bacon. Press them down gently so they "fuse" to the cheese as it melts.
5. **Bake to Perfection:** Slide the tray into the oven for 8-10 minutes. Watch them like a hawk after the 7-minute mark. You are looking for the edges to turn a deep golden brown and the centers to stop bubbling vigorously.
6. **The "Cool Down" Rule:** This is the hardest part: wait. Let the chips sit on the baking sheet for 2-3 minutes. As the fat solidifies, they transform from floppy cheese puddles into rigid, crispy chips. Transfer them to a cooling rack to finish.

7. **Tips for Success: Avoid "Fresh" Mozzarella:** The kind that comes in a ball of water is delicious, but it has way too much moisture for this recipe. Use the pre-shredded bag or grate a block of low-moisture mozzarella yourself.
8. **Degrease if : Needed:** Pepperoni releases oil. If your chips look a bit shiny, feel free to dab the tops with a paper towel while they are still warm.
9. **Don't : Overcrowd:** If the cheese mounds touch, they'll form one giant "pizza sheet." While still tasty, it's much harder to eat as a chip!
10. **Serving Suggestions and Pairings:** These chips are the perfect companion for a movie night or a "snack-inner" (snack dinner).
11. **The : Dip Duo:** Serve these alongside a bowl of warm marinara and a side of spicy garlic butter.
12. **The : Party Platter:** Arrange them on a board with Sheet Pan Quesadillas for a high-energy finger food spread.
13. **The : Salad Crunch:** Crumble them over a Caesar salad instead of croutons for a gluten-free, keto-friendly punch of flavor.
14. **Nutritional Information (Per Serving):** Estimate based on 4-5 chips per serving
15. **Calories:** 145 kcal
16. **Fat:** 11g
17. **Carbs:** 2g
18. **Protein:** 10g
19. **Sodium:** 420mg
20. **Storage and Leftover Tips:** Room Temp: Store in an airtight container for up to 2 days.
21. **Re-Crisping:** If they lose their snap, pop them back in a 350°F oven for 2-3 minutes.
22. **Pro : Tip:** Avoid the fridge! The humidity in a refrigerator is the enemy of crispy cheese. Keep them in a cool, dry pantry instead.
23. **More Recipes You Will Love:** If you enjoyed this savory snack, you have to try these other ChefManiac favorites:
24. **The : Ultimate Dorito Casserole -** For when you want that crunch in a full meal.
25. **Baked : Kosher Salami Appetizer -** Another salty, crispy meat snack that guests obsess over.

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/how-to-make-2-ingredient-pepperoni-pizza-bites-crispy-low-carb/>