

## Easy Low Carb 3 Ingredient Pizza Bites for Quick Cravings

Low Carb 3 Ingredient Pizza Bites That Make Snack Time So Easy



**OVEN**  
**375°F**

**TIME**  
**12 to 15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 cup shredded mozzarella cheese
- 20 to 24 pepperoni slices
- 1 large egg

### DIRECTIONS

1. Preheat the oven: Set your oven to 375°F. Lightly grease a mini muffin tin or line it with silicone liners for easy removal.
2. Mix the base: In a medium bowl, combine the shredded mozzarella and egg. Stir until the mixture is evenly coated and starts to come together.
3. Build the bites: Place a small amount of the cheese mixture into each mini muffin cup. Top each one with a pepperoni slice, then add a little more cheese mixture on top if needed to hold everything together.
4. Bake: Bake for 12 to 15 minutes, or until the bites are set and the tops are golden around the edges.
5. Cool slightly and serve: Let them rest in the pan for 3 to 5 minutes before removing. Serve warm for the best texture and flavor.

### SWAPS & NOTES

One of the best things about this recipe is how easy it is to customize without losing its simple charm.

**Cheese:** Mozzarella gives you that classic pizza taste, but you can also try an Italian blend for extra flavor.

**Pepperoni:** Mini pepperoni works especially well, but chopped turkey pepperoni is a great lighter option.

**Egg:** The egg helps bind everything together, creating that soft, savory bite.

### TIPS FOR SUCCESS

A few simple tricks can make these pizza bites even better: Use low-moisture mozzarella so the bites do not get watery.

Small portions bake more evenly and hold their shape better.

Let the bites cool slightly before removing them from the pan so they firm up.

For crispier edges, bake an extra minute or two, but keep a close eye on them.

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

Original recipe: <https://chefmaniac.com/easy-low-carb-3-ingredient-pizza-bites-for-quick-cravings/>