



## 2 Ingredient Pizza Chips

### Description

2 Ingredient Pizza Chips are a crispy, low-carb snack made using only pepperoni and shredded cheese. When air fried, the pepperoni crisps up like a chip, while the melted cheese adds a savory, gooey crunch — just like pizza, but without the dough. They’re quick to make, delicious, and perfect for keto or gluten-free diets.

### How a 5-Minute Snack Became an Obsession

Nina, a college student living in a dorm, had limited kitchen access and even less time. One night while cramming for exams, she tossed a few pepperoni slices and some shredded cheese into her tiny air fryer. Five minutes later, she had golden, crispy bites that tasted just like pizza. That single hack became her go-to study snack — quick, cheap, and addictive. She shared it on social media, and soon her 2 Ingredient Pizza Chips were trending among students and busy parents alike.

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### Ingredients You Need

- **Pepperoni slices** (thin, round, preferably uncured or turkey-based for less grease)
- **Shredded cheese** (mozzarella, cheddar, or a blend — low-moisture works best)

Optional: a sprinkle of Italian seasoning, garlic powder, or red chili flakes for extra flavor.

### How to Make Air Fryer Pizza Chips

#### Step-by-Step Instructions:

1. **Preheat your air fryer** to 375°F (190°C) for 2-3 minutes.
2. **Line the air fryer basket** with parchment paper or use a silicone liner.
3. **Place pepperoni slices** in a single layer — don’t overcrowd.
4. **Add shredded cheese** on top of each slice (about 1/2 tablespoon per slice).

5. **Air fry for 4-6 minutes** until the cheese is bubbly and edges are golden brown.
6. **Let them cool** in the basket for 2-3 minutes - they'll crisp up as they cool.
7. **Serve and enjoy!** Great alone or with a side of marinara for dipping.

## Tips for Best Results

- **Use low-moisture cheese** to avoid sogginess
- **Watch closely** after the 4-minute mark - they can burn quickly
- **Blot excess oil** with a paper towel after cooking
- **Let cool completely** before storing - this keeps them crispy

## Variations to Try

- **Spicy Chips:** Add jalapeños or a pinch of crushed red pepper
- **Pizza Supreme Style:** Use mini diced bell peppers or olives
- **Different Cheeses:** Try provolone, pepper jack, or parmesan for bold flavor
- **Mini Pizza Stacks:** Add a dab of marinara between two layers before air frying

## Health & Nutrition Notes

- **Low-carb** and keto-friendly
- **Gluten-free**
- High in protein and fat, making them a satisfying snack
- Great alternative to processed chips or crackers

## When to Serve Pizza Chips

- As an **after-school snack**
- During **movie nights**
- For **game day parties**
- As a **quick keto lunch side**

## Final Thought

2 Ingredient Pizza Chips in the air fryer prove that tasty doesn't have to be complicated. With zero prep and maximum flavor, this is a snack you'll want to make again and again. Whether you're following a low-carb lifestyle or just want a fun crunchy bite, these chips are a winner.

## Category

1. Air Fryer Recipes

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