



Pizza Chips Recipe

Description

Pizza chips got a lot of popularity because of their low carb that can be perfect for eating everyone. Whether you are watching your weight or just need a new recipe in your kitchen, it is an ideal choice. You just need 2 main ingredients that are primarily present in your kitchen. It is a great little snack perfect for both kids and adults. But kids usually have a knack for cheesy recipes. So, I often make these to ensure they have their favorite snacks ready.

Ingredients

- 1 cup shredded mozzarella cheese It should be low moisture
- Mini pepperoni 50 slices
- Italian seasoning mix 2 tbsp
- Marinara sauce Optional
- Mini muffin pan

Instructions

- Preheat the oven to 350 degrees F. Grease the muffin pan and add 2-2.5 tbsp cheese to each cup.
- Add 3-4 slices of pepperoni on the top and sprinkle some Italian mix. You can even add any other kind of mix for extra flavor.
- Put the tray in the oven and bake it for 7-8 minutes until the chips are golden brown. Let them out of the oven and cool for 5 minutes at room temperature.
- Put them in your serving tray and serve it with marinara sauce. You can even serve it with alfredo or ranch dressing according to your liking. I usually eat these chips without sauce because the pepperoni and the cheesy flavor are undoubtedly the best combinations.

Category

1. Oven Recipes

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