

Choco Fever Dream

2-Ingredient Pizza Chips

A quick, two-ingredient snack that turns cheese into a crunchy, pizza-flavored treat.

5 min Prep time	**5 min** Cook time	**10 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups shredded mozzarella cheese
- [ ] 1 tbsp olive oil

Optional Add-ins

- [ ] 1 tsp dried oregano
- [ ] ½ tsp sea salt

Instructions

1. Pat the shredded mozzarella with a clean kitchen towel to remove excess moisture.
2. Heat a non-stick skillet over medium-low heat; add the olive oil and let it shimmer.
3. Spoon about a tablespoon of cheese onto the pan, spreading it into a thin circle.
4. Cook for 2-3 minutes until the edges turn golden and the top is set; then flip gently and cook another minute.
5. Transfer the chip to a paper-towel-lined plate, sprinkle with sea salt and optional oregano.
6. Repeat with remaining cheese, allowing the pan to cool briefly between batches.

Nutrition per serving

180 kcal	12 g	2 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcrowd the pan; each chip needs space to crisp evenly.
- If cheese sticks, add a touch more oil and lower the heat.
- For a spicier version, sprinkle a pinch of red pepper flakes right after cooking.