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KETO EVERYTHING BAGEL CHEESE CHIPS RECIPE

This easy Keto Everything Bagel Cheese Chips Recipe uses 3 different types of cheese for a crunchy and salty snack that's super easy!

Course Snack
Cuisine American
Keyword KETO EVERYTHING BAGEL CHEESE CHIPS

Prep Time 5 minutes
Cook Time 10 minutes
Total Time 15 minutes

Servings 24
Calories 250 kcal

Ingredients

- 1 cup shredded cheddar cheese
- 1 cup mozzarella cheese
- 3/4 cup parmesan cheese
- 1 tbsp Everything but the Bagel Seasoning

Instructions

1. Preheat oven to 350 degrees and line a sheet pan with parchment paper.
2. Combine all three kinds of cheese and half a tablespoon of seasoning in a bowl and mix well.
3. Using a teaspoon-sized amount, place each amount on the parchment-lined pan, keeping 1-2 inches between each chip. You will either need to do two sheet pans or two orders.
4. Bake for 7-11 minutes, depending on the oven and how dark you want them.
5. Upon removing from the oven, sprinkle with remaining seasoning.
6. Let the keto chips sit on the sheet pan for 5-10 minutes to harden, and then transfer to another dish to cool completely.

Recipe Notes

Calories: 250

Net Carbs: 1 Net Carb per serving - 4 servings total - 6 chips per serving

The nutritional information for this recipe is calculated as a courtesy and is an approximate only. I cannot guarantee the accuracy of the nutritional information for any recipes on this site.