Prep Time: 10 minutes
Cook Time: 12-15 minutes
Total Time: 25 minutes
Yield: 4 servings (approx. 40 chips)

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## Introduction

Who doesn’t love the flavors of a classic pepperoni pizza? Now, imagine those flavors concentrated onto a thin, shatteringly crisp chip. That is exactly what these Pizza Chips deliver. Perfect for game day, a movie night, or a fun appetizer for a party, this recipe transforms simple flour tortillas into a crunchy, savory treat.

What makes this recipe truly special is its versatility and speed. Unlike traditional pizza dough which requires hours to rise, this recipe uses flour tortillas as a canvas, allowing you to get

from the pantry to the plate in under 30 minutes. We will be using a high-heat bake to achieve that signature crunch, followed by a quick broil to melt the cheese into gooey perfection.

Whether you are a seasoned home cook or a beginner looking for a crowd-pleaser, these Pizza Chips are foolproof. Let’s dive into the ultimate snack that tastes like a pizza party in every bite.

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Ingredients

For the Chips:

- 4 large (10-inch) flour tortillas (white or whole wheat)
- 2 tablespoons olive oil (or melted butter)
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- ½ teaspoon salt

For the Toppings:

- 1 cup shredded mozzarella cheese (low-moisture works best)
- ¼ cup grated Parmesan cheese
- ½ cup pizza sauce (warmed, for dipping)
- Optional: ¼ cup mini pepperoni slices, sliced black olives, or chopped fresh basil for garnish.

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Equipment

- Baking sheet(s)
- Parchment paper
- Pastry brush
- Pizza cutter or sharp knife

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Instructions

Step 1: Preheat and Prepare (Time: 5 minutes | Intensity: Low)

Preheat your oven to 400°F (200°C) . Line two large baking sheets with parchment paper. Parchment paper is crucial here; it prevents sticking and makes cleanup a breeze. If you don’t have parchment, lightly grease the sheets with non-stick spray.

Step 2: Cut the Tortillas (Time: 3 minutes | Intensity: Low)

Stack the tortillas and use a pizza cutter or sharp knife to cut them into wedges. For large tortillas, cut them into 8 triangular wedges (like a pizza). You should end up with about 32 wedges total.

Step 3: Season the Chips (Time: 2 minutes | Intensity: Low)

Arrange the tortilla wedges in a single layer on the prepared baking sheets. Be careful not to overcrowd them; if they overlap, they will steam rather than crisp. Brush each wedge lightly with olive oil. In a small bowl, mix the garlic powder, oregano, and salt. Sprinkle this seasoning mixture evenly over the oiled tortillas.

Step 4: First Bake – The Crisp (Time: 6-8 minutes | Intensity: Medium)

Place the baking sheets in the preheated oven. Bake for 6 to 8 minutes. You want the edges to be golden brown and the center to be firm. Watch closely: Tortillas can go from golden to burnt very quickly. If you are using two racks, rotate the pans halfway through the baking time to ensure even cooking.

Step 5: Add the Cheese (Time: 2 minutes | Intensity: Low)

Remove the baking sheets from the oven. The chips should look like hard, golden crackers. Sprinkle the shredded mozzarella and Parmesan cheese generously over each chip. If you are using pepperoni, place a slice on top of the cheese now.

Step 6: The Broil – The Melt (Time: 1-3 minutes | Intensity: HIGH)

Turn your oven setting to Broil (High) . Return the chips to the oven. This step requires your full attention. Broiling provides intense, direct heat that melts the cheese and bubbles the toppings, but it can burn in seconds. Broil for 1 to 3 minutes, watching constantly through the oven window. Remove immediately when the cheese is melted and bubbling, and the edges are a deep golden brown.

Step 7: Cool and Serve (Time: 3 minutes | Intensity: Low)

Let the chips cool on the baking sheet for 2-3 minutes. This allows the cheese to set slightly so it doesn’t slide off when you pick them up. Transfer to a serving platter. Serve warm with a side of warmed pizza sauce for dipping.

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Recipe Intensity Summary

To help you plan your cooking flow, here is the intensity breakdown:

- Prep Phase (Low Intensity): 10 minutes. Simple cutting and brushing.
- Bake Phase (Medium Intensity): 6-8 minutes. Requires monitoring for golden edges.

- Broil Phase (High Intensity): 1-3 minutes. Requires constant visual attention to prevent burning.
- Cooling Phase (Low Intensity): 3 minutes. Hands-off time.

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Serving Suggestions

These Pizza Chips are best served immediately while warm and crispy. Here are a few ways to enjoy them:

1. Classic Dip: Serve with a bowl of warm marinara or pizza sauce.
2. Loaded Style: Top with a dollop of sour cream and a sprinkle of fresh chives after baking.
3. Salad Topper: Crush them slightly and use them as croutons for a Caesar salad.

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Storage

These chips do not store well once topped with cheese. They tend to get soggy. If you have leftovers (unlikely!), store them in an airtight container at room temperature for up to 24 hours. To re-crisp, pop them back into a 350°F (175°C) oven for 3-5 minutes until sizzling.

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Nutrition Information (Estimated)

Serving Size: 1 serving (approx. 8-10 chips)
Calories: 310 kcal
Total Fat: 14g
Saturated Fat: 5g
Cholesterol: 25mg

Sodium: 680mg
Total Carbohydrates: 34g
Dietary Fiber: 2g
Sugars: 2g
Protein: 12g