



## Cheesy Keto Taco Chips

# Cheesy Keto Taco Chips

## INGREDIENTS

1 cup shredded mozzarella or cheddar cheese  
one 1 oz. packet of taco seasoning



## RECIPE INFO

makes two servings



## PREP TIME

5 minutes



## BAKE TIME

15 minutes

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Line a baking sheet with parchment paper.
3. Divide the shredded cheese into six equal mounds on the baking sheet. Ensure mounds are at least 2 inches apart. Gently flatten with your hands.
4. Bake for 5–8 minutes or until edges are golden brown.
5. Once removed from the oven, remove excess fat from the top of the chip by dabbing with a paper towel.
6. Evenly sprinkle taco seasoning while chips are still hot. If chips completely cool down, it will be hard for the seasoning to stick.
7. Let chips sit on cookie sheet to cool and crisp up before serving. Chips will harden naturally.