

Treasure Barrel

Crispy Pizza Chips – Quick Comfort Snack

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 package (12-oz) pizza dough, ready-to-roll
- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup tomato sauce, seasoned with oregano
- [ ] ¼ cup sliced turkey pepperoni
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp grated Parmesan cheese
- [ ] A pinch of sea salt

Instructions

1. Preheat the oven to 425°F (220°C). Line a baking sheet with parchment.
2. Roll the dough on a lightly floured surface to about ¼-inch thickness; cut into 2-inch squares.
3. Place each square on the sheet, brush lightly with olive oil, then spread a teaspoon of seasoned tomato sauce.
4. Top each piece with a sprinkle of mozzarella and a few turkey pepperoni slices.
5. Bake for 8-10 minutes, until the edges turn golden and the cheese bubbles.
6. Remove, dust with Parmesan and a pinch of sea salt, let cool a minute, then serve warm.

Nutrition per serving

210 kcal	10 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, dust the surface with a little flour before cutting.
- For extra crisp, flip the chips halfway through baking.
- You can experiment with herbs like basil or thyme for a fresh twist.