

# Keto Tortilla Chips (2 Ingredients!)



These keto tortilla chips need just 2 ingredients to make and are so crispy and crunchy! These keto chips are your low carb fix to traditional tortilla chips- Perfect for keto nachos, dips and appetizers!

<b>Course</b>	Snack
<b>Cuisine</b>	American
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	12 minutes
<b>Servings</b>	8 servings
<b>Calories</b>	163kcal
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## Ingredients

- 1 cup almond flour blanched almond flour
- 2 cups shredded mozzarella cheese \* See notes
- 1 teaspoon seasonings of choice pepper, paprika, etc.

## Instructions

1. Preheat the oven to 180C/350F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, add your almond flour and set aside. In a microwave safe bowl, add your mozzarella cheese and microwave for 1-2 minutes, until melted.
3. Transfer your melted cheese into the bowl of almond flour and mix very well, until a thick dough remains.
4. Place a piece of parchment paper on a kitchen surface. Place the ball of dough onto it, and lightly flatten. Place the second piece of parchment paper on top. Using a rolling pin, roll out the dough until flat and thin, around 1/6 inch.
5. Using a pizza cutter or knife, slice triangles of dough. Place the pieces of uncooked tortilla chips onto the lined sheet.
6. Bake the tortilla chips for 12-15 minutes, or until golden. Remove from the oven and let cool on the sheet completely.

## Notes

\* Avoid using other kinds of shredded cheese, or even reduced fat mozzarella cheese.

Store keto tortilla chips at room temperature, in a sealed container.

Recipe loosely adapted from [here](#).

## Nutrition

Serving: 1 serving | Calories: 163kcal | Carbohydrates: 4g | Protein: 9g | Fat: 13g | Sodium: 176mg | Potassium: 21mg | Fiber: 2g | Vitamin A: 189IU | Calcium: 171mg | Iron: 1mg | NET CARBS: 2g

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