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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!

 **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