



CHEESY PICKLE CHIPS

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shredded Reduced-fat Mozzarella Cheese	1 Cup	Dried Dill	¼ Tsp.
Finely Shredded Parmesan Cheese	½ Cup	Smoked Paprika	¼ Tsp.
Dill Pickle Slices, patted very dry	12-14	Black Pepper, to taste	
Garlic Powder	¼ Tsp.		

SERVING SIZE

6-7 CHEESY PICKLE CHIPS

PREPARATION

- Preheat oven to 400°F.
- Line a baking sheet with parchment paper.
- Pat pickle slices very dry with paper towels. This is important for getting the cheese crispy.
- Combine mozzarella, Parmesan, garlic powder, dill, smoked paprika, and black pepper in a bowl.
- Place small mounds of the cheese mixture on the baking sheet, leaving space between each mound.
- Place one pickle slice in the center of each cheese mound.
- Bake for 10-12 minutes, until the edges are golden and crispy.
- Remove from the oven and allow to cool for 3-5 minutes. The cheese will continue to crisp as it cools.