



## **Low-Carb Pepperoni Chips**



Entire recipe: 125 calories, 5.5g total fat (2.5g sat. fat), 700mg sodium, 1.5g carbs, 0g fiber, <0.5g sugars, 16.5g protein

Click for WW Points® value\*

Prep: 5 minutes Cook: 20 minutes



More: <u>Recipes for Sides, Starters & Snacks</u>, <u>Single Serving</u>, <u>5 Ingredients or Less</u>, <u>30</u> <u>Minutes or Less</u>, <u>Gluten-Free</u>

## Ingredients

1/4 cup (about 2 large) egg whites or liquid egg substitute1 tbsp. grated Parmesan cheese12 slices (about 3/4 oz.) turkey pepperoni

## Directions

Preheat oven to 375°F. Spray a 12-cup muffin pan with nonstick spray.

Evenly distribute egg whites into the cups, 1 tsp. each. Top with Parm and pepperoni (or your choice of seasonings).

Bake until light golden brown and crispy with slightly curled edges, 18-20 minutes.

MAKES 1 SERVING

**HG FYI:** These taste best when eaten immediately... That's when they're nice and crispy!

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. <u>Click here</u> for more information.

Publish Date: May 22, 2025

Author: Hungry Girl

Copyright © 2025 Hungry Girl. All Rights Reserved.