

Chili Crunch Cheese Crisps

Serves: 32 crisps Print

Ingredients:

- 1 cup shredded sharp cheddar cheese
- 4 tsp chili crisp (I like chili onion crunch from Trader Joes)

Directions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or a silicone baking mat. Drop cheese into ½ tbsp piles on the baking sheet, and slightly spread cheese piles into a mostly flat, round layer. Drizzle 1/8 tsp chili crisp over each cheese pile.
2. Bake for 10-11 minutes until golden and crispy. Allow crisps to set on the baking sheet for 2-3 mins, then transfer to a paper towel to drain off any excess oil. Enjoy!

Recipe notes:

- *Try to use as little of the oil from the chili crisp as possible. We want more of the crunch part than the oil part.
- *If you want less of a spicy kick, only use 1/16 tsp of chili crisp for each cheese pile.
- *These are great as a snack, as a dipper, or even as a salad topping.
- *Leftovers can be stored in an airtight container for 2-3 days.