

Parmesan Crisps

These make elegant garnishes for salads, soups or even meats. Or serve as part of a charcuterie tray. Or just eat them like potato chips. Delicious, gluten free and low carb!



1 1/2 cups finely hand-grated parmesan ([Belgiosio Parmesan](#), Romano or Asiago work well (it must be 100% cheese,))

1/3 cup Kraft style pre-grated cheese. (Optional, but helps to give more structure.) Combine well.

On a baking sheet lined with parchment (or a silicone mat), mound the finely grated cheeses in 1 tablespoon portions, about 2 inches apart. Bake at 400 degrees on center rack for 5 to 6 minutes or until flattened, bubbling, and browned. Cool on the tray. Store in at room temp in zip top bags.