

Keto Pepperoni Pizza Cups

Hands-on 10 minutes Overall 15 minutes

Nutritional values (per pizza cup): Total carbs: 0.8 g, Fiber: 0.1 g, **Net carbs: 0.7 g,**

Protein: 3.1 g, Fat: 5.3 g, Calories: 64 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 24 pizza cups)

24 slices pepperoni, 2-inch/ 5 cm each (142 g/ 5 oz)

24 fresh basil leaves

3/4 cup [Homemade Marinara Sauce](#) (170 g/ 6 oz)

1 1/2 cups shredded mozzarella cheese (170 g/ 6 oz)

1/4 cup sliced black olives (28 g/ 1 oz)

Instructions

1. Preheat oven to 200 °C/ 400 °F (conventional), or 180 °C/ 355 °F (fan assisted). Using kitchen scissors cut each pepperoni on 4 sides equal distance apart leaving the middle intact. Place each pepperoni into a mini muffin pan and bake for 6 minutes.
2. Remove from oven and layer in the basil and marinara sauce.
3. Add the shredded mozzarella and sliced olives (one slice per cup). Return to oven for another 6 minutes.
4. Cool 5 minutes before transferring to a serving platter.
5. These cups keep really well in the refrigerator for up to 3 days. They're delicious cold but can be reheated in the microwave or oven.

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