

Zucchini Bread Recipes

Crispy Air Fryer Pizza Rolls - Quick Snack Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 package pizza dough (about 12-inch round)
- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup diced pepperoni or turkey pepperoni
- [ ] 1 tsp Italian seasoning
- [ ] 2 tbsp grated Parmesan cheese

For the Coating

- [ ] 1 tbsp olive oil spray
- [ ] ¼ tsp garlic powder (optional)
- [ ] A pinch of sea salt

Instructions

1. Preheat the air fryer to 380°F (193°C). While it warms, roll out the dough on a lightly floured surface to about ¼-inch thickness.



2. Cut the dough into 3-inch circles using a cutter or a glass; gather the scraps, re-roll, and cut more.



3. Mix mozzarella, pepperoni, and Italian seasoning in a bowl. air fryer zucchini once taught me gentle folding, so spoon a teaspoon of filling onto each dough circle.



4. Fold the dough over the filling, pressing edges with a fork to seal. Lightly spray each roll with olive oil and sprinkle with garlic powder and sea salt.



5 Arrange the rolls in a single layer in the air-fryer basket, making sure they don’t touch. Cook for 8 minutes, then open, sprinkle Parmesan over top, and cook another 2-3 minutes until golden.



6 Remove, let cool a minute, and serve with your favorite dip. churro bites remind me how a quick snack can feel indulgent.



Nutrition per serving

280 kcal	14 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough sticks, dust the surface with a little extra flour.
- For a spicier version, add a pinch of red pepper flakes to the cheese mixture.
- You can double the recipe for a party; just cook in batches to keep crispness.