



ð?•? Easy Air Fryer Bagel Pizzas â?? Ready in Just 6 Minutes!

Description

If youâ??re looking for a quick, cheesy, and ultra-satisfying snack or dinner idea, **Air Fryer Bagel Pizzas** are the answer. These mini pizzas come together in minutes and are the perfect fix for when youâ??re craving that crispy crust and gooey cheese without the wait (or delivery fees!). Whether youâ??re feeding kids, hosting a game night, or just indulging in some comfort food, these air fryer bagel pizzas check all the boxes.

ð?§i Why Youâ??ll Love These Air Fryer Bagel Pizzas

- â? **Crispy, cheesy, and ready in under 10 minutes**
- â? Perfect for kids, teens, adultsâ??everyone loves them
- â? Totally customizable with your favorite toppings
- â? Great for snacks, quick lunches, or lazy dinners
- â? No need to preheat an oven or deal with pizza dough

ð?§¾ Ingredients Youâ??ll Need

You only need a handful of ingredients to make these delicious little pizzas:

- **2 plain bagels**, sliced in half
- **1/2 cup pizza sauce** â?? jarred or homemade
- **1 cup shredded mozzarella cheese**
- **16â??20 slices pepperoni** or toppings of your choice
- **Dried oregano or Italian seasoning** (optional, for extra flavor)

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ð?³ How to Make Bagel Pizzas in the Air Fryer

Step-by-Step Instructions:

1. **Preheat your air fryer to 370°F (188°C)** for 3-5 minutes.
2. **Assemble the pizzas:**
 - o Place your bagel halves **cut side up**.
 - o Spoon a layer of **pizza sauce** onto each half.
 - o Sprinkle a generous amount of **mozzarella cheese** over the sauce.
 - o Add your **pepperoni slices** or favorite toppings.
 - o Optionally, finish with a dash of **oregano or Italian seasoning**.
3. **Air fry at 370°F (188°C) for 5-6 minutes**, or until the cheese is melted, bubbly, and lightly browned.
4. **Let cool** for 1-2 minutes before serving â?? theyâ??ll be hot!

â?? Tips for Perfect Bagel Pizzas

- **Use a parchment liner or tray** in your air fryer basket for easier cleanup.
- **Donâ??t overcrowd** the air fryerâ??cook in batches if needed so they crisp evenly.
- Prefer extra crispy bagels? **Toast them for 1-2 minutes before adding toppings.**
- Make it vegetarian with mushrooms, olives, or bell peppers.
- Add a pinch of **red chili flakes** for a spicy kick!

â??½• Topping Ideas

Bagel pizzas are totally customizable! Try these fun combos:

- **Veggie Delight:** Mushrooms, spinach, olives, tomatoes
- **Hawaiian:** Ham and pineapple chunks
- **BBQ Chicken:** BBQ sauce, shredded chicken, red onion
- **Four Cheese:** Mozzarella, cheddar, Parmesan, provolone
- **Breakfast Pizza:** Scrambled eggs, bacon bits, cheddar

â??\$? Storage & Reheating

Got leftovers?

- Store cooled pizzas in an airtight container in the fridge for up to **3 days**.
- Reheat in the air fryer at **350°F for 3-4 minutes** or until hot and crisp again.

â??£ Final Thoughts

Whether youâ??re making a fun dinner with the kids or whipping up a late-night snack, these **Air Fryer Bagel Pizzas** deliver all the flavor of a traditional pizza in a fraction of the time. Crisp bagels, gooey cheese, and endless topping optionsâ??whatâ??s not to love?

Category

1. Air Fryer Recipes

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