



## Air Fryer French Bread Pizza

### Description

Air Fryer French Bread Pizza is made with french bread, pizza sauce, cheese, and your favorite toppings to create the quickest, tastiest, version of french bread pizza.

#### Duration:

- **Prep Time** : 5 mins
- **Cook Time** : 9 mins
- **Total Time** : 14 mins
- **Servings**: 4

### Ingredients

- 12 ounce loaf French bread
- 1 tablespoon olive oil
- 1/2 teaspoon oregano
- 1/2 teaspoon garlic powder
- 1/2 cup pizza sauce
- 12 slices mozzarella or provolone cheese or 2 cups shredded cheese
- 12 slices pepperoni cut into fourths (optional)

### Instructions

1. Preheat the Air Fryer, if needed, to 370 degrees F.
2. Slice the loaf of french bread in half evenly through the length, to create two long pieces. Cut each piece in half, for a total of 4 pieces.
3. In a small mixing bowl combine the olive oil with oregano and garlic powder. Use a pastry brush to evenly brush over the cut-side of the french bread pieces.
4. Place the seasoned french bread into the basket or on the tray of your air fryer, working in batches, if needed. Cook for 3 minutes at 370 degrees F to simply toast the bread.

5. Remove the toasted french bread from the air fryer. Spread each piece evenly with pizza sauce and top with sliced cheese. Add the pepperoni slices, or any other desired toppings, evenly to the pizzas.
6. Return the pizzas back to the air fryer, working in batches if needed, and air fry for 5-6 minutes at 370 degrees F, or until the cheese is melted.
7. Let the pizzas cool for a couple of minutes before serving.

## Notes

**Storage:** Let any leftover French Bread Pizza cool to room temperature and then place into an airtight container and refrigerate for 2-3 days. Reheat the pizzas by air frying at 370-degrees F for 3-4 minutes, or until warmed through.

## Nutrition

**Calories:** 433kcal | **Carbohydrates:** 47g | **Protein:** 20g | **Fat:** 19g | **Saturated Fat:** 9g | **Polyunsaturated Fat:** 2g | **Monounsaturated Fat:** 7g | **Trans Fat:** 1g | **Cholesterol:** 32mg | **Sodium:** 980mg | **Potassium:** 237mg | **Fiber:** 2g | **Sugar:** 5g | **Vitamin A:** 427IU | **Vitamin C:** 1mg | **Calcium:** 340mg | **Iron:** 4mg

### Category

1. Air Fryer Recipes

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