

Air Fryer Pizza Rolls: Crispy, Cheesy, and Ready in Minutes ðŸ•Ž

Description

If you love quick snacks that taste like they came from your favorite pizzeria, youâre going to adore air fryer pizza rolls. Theyâre golden, crispy on the outside, and bursting with cheesy goodness inside â all without turning on your oven. Whether youâre whipping them up for game night, an after-school snack, or just a late-night craving, the air fryer gets them ready in no time.

Why Use an Air Fryer for Pizza Rolls?

Air fryers are like mini convection ovens, using hot circulating air to cook food evenly. With pizza rolls, this means:

- **Crispier shells** without extra oil
- **Even cooking** (no cold centers!)
- **Faster cook time** than baking
- Less mess compared to deep-frying

What Youâll Need

- **Frozen pizza rolls** (any brand or flavor)
- **Optional:** olive oil spray for extra crunch
- **Dipping sauce** (marinara, ranch, or garlic butter)

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Step-by-Step Instructions

1. **Preheat your air fryer** to 380Â°F (193Â°C) for about 3 minutes.
2. **Arrange the pizza rolls** in a single layer in the basket. Donât overcrowd â this helps them crisp evenly.
3. **Optional crunch boost:** Lightly spray with olive oil.
4. **Air fry** for 6â8 minutes, shaking the basket halfway through so all sides get crispy.
5. **Cool for 1â2 minutes** before eating â the filling will be hot!
6. **Serve with your favorite dip** and enjoy.

Pro Tips for Perfect Pizza Rolls

- **Donât skip shaking** â it prevents soggy spots.
- **Avoid overcooking** â the filling can burst if left too long.
- **Batch cooking** works great if youâre feeding a crowd.
- Try **homemade pizza rolls** using egg roll wrappers or crescent dough for a fresh twist.

Flavor Variations to Try

- **Spicy:** Sprinkle chili flakes or drizzle hot sauce after cooking.
- **Cheesy overload:** Add a dusting of Parmesan before serving.
- **Herby goodness:** Toss with Italian seasoning right after air frying.

Final Thoughts

Air fryer pizza rolls are the ultimate quick comfort food – minimal effort, maximum flavor. In less than 10 minutes, you can go from frozen to cheesy perfection. Pair them with your favorite dip, share them with friends, or keep the batch all to yourself (we won’t judge!).

Quick Recap

- **Cook temp:** 380°F (193°C)
- **Time:** 6-8 minutes
- **Tip:** Shake halfway for even crispiness
- **Best with:** Marinara, ranch, or garlic butter

Category

1. Air Fryer Recipes

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