

Golden Air Fryer Pizza Rolls: A Fun and Cheesy Snack Youâ?? Il Love

Description

Whether youâ??re planning a party, craving a fun family snack, or looking for a quick weeknight treat, these Air Fryer Pizza Rolls are a total crowd-pleaser. Think crispy golden crusts, gooey cheese, and that perfect hit of zesty pizza sauceâ??all rolled into a bite-sized snack that comes together in minutes.

I still remember the first time I made these: it was a Friday night, movie queued up, and all I wanted was something warm, cheesy, and comforting. A quick rummage through the fridge led to a roll of dough, some leftover pepperoni, and a jar of pizza sauce. The air fryer did the rest. Since then, theyâ??ve become my go-to snack for lazy nights, unexpected guests, and everything in between.

Letâ??s dive into how to make these irresistible bites.

Click here To View Full Recipe

ð?§? Ingredients Youâ??II Need

- Pizza dough (store-bought or homemade)
- Pizza sauce
- Shredded mozzarella cheese
- Pepperoni (or your preferred toppings: mushrooms, olives, cooked sausage, etc.)
- Flour, for rolling the dough
- Non-stick cooking spray

ð?•? How to Make Air Fryer Pizza Rolls

1. Prep the Dough

Start by lightly flouring your work surface. Roll out the pizza dough to about **1/4-inch thick**. You want it thin enough to crisp up but sturdy enough to hold the filling. Cut the dough into **3-inch squares** â??perfect for snacking.

2. Add the Fillings

In the center of each square, add a small spoonful of pizza sauce. Then, sprinkle **shredded mozzarella cheese** over the sauce and top it with **pepperoni** or your favorite toppings. Be careful not to overfill; a little goes a long way.

3. Fold and Seal

Fold each dough square diagonally to form a **triangle**. Press the edges with a fork to seal themâ??this keeps all that gooey goodness inside while they cook.

4. Preheat the Air Fryer

Preheat your air fryer to 375°F (190°C) for about 5 minutes. This ensures even cooking and that golden, crispy finish.



Spray the air fryer basket with **non-stick cooking spray**. Place the rolls inside in a single layerâ??donâ??t overcrowd them! Cook for **8 minutes**, or until the dough is golden brown and the cheese is melted inside.

6. Serve with Sauce

Serve the hot pizza rolls immediately with a side of **warm pizza sauce** or **ranch dressing** for dipping. Perfect finger food for any occasion!

ð??¡ Tips for the Best Pizza Rolls

- **Seal well**: Press the edges firmly with a fork to avoid leaking cheese or sauce.
- Customize: Swap pepperoni for cooked mushrooms, olives, jalapeños, or even pineapple for a Hawaiian twist.
- **Freeze-friendly**: You can make a big batch and freeze the uncooked rolls. Just air fry straight from frozen for about 10â??12 minutes.

ы¸• Why Youâ??II Love This Recipe

- Quick & easy: From prep to plate in under 30 minutes.
- Kid-friendly: Perfect for lunchboxes or after-school snacks.
- Great for parties: Bite-sized and crowd-pleasing.
- Versatile: Endless possibilities for fillings and sauces.

ð??¦ Storage & Reheating

Got leftovers? Store cooled pizza rolls in an airtight container in the fridge for up to **3 days**. To reheat, just pop them back into the air fryer at 350°F for **3â??4 minutes** until crisp again.

Final Bite

Air Fryer Pizza Rolls are everything you love about pizza in a crispy, cheesy, poppable package. Whether youâ??re hosting game night, treating the kids, or just feeding your own snack craving, this recipe is a keeper.

Category

1. Air Fryer Recipes

Date Created 15/06/2025 Author rauf

