



Air Fryer Pizza Toast

Description

This delicious bread pizza is super easy and quick to make in the air fryer. Perfect quick snack.

- **Prep Time:** 5 minutes
- **Cook Time:** 9 minutes
- **Total Time:** 14 minutes
- **Yield:** 6 1x
- **Category:** Snack
- **Cuisine:** American

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Ingredients

- 6 Bread slices or 1 French bread loaf
- 1 cup marinara sauce recipe in notes
- 2 cup shredded cheese mozzarella and cheddar
- 1 cup vegetables mushroom pepper, onion, olives

Instructions

1. If using French bread, cut the French bread load horizontally into half then further halve it. If using bread slices, just use regular slices.
2. Spread marinara sauce all over the bread slices.
3. Place toppings of choice on top. Then top with shredded cheese.
4. Preheat air fryer at 180C or 360F for 5 minutes.
5. Place pizza bread slices in air fryer.

6. Shut the basket and air fry for 4-6 minutes till the cheese has melted and looks golden brown on top.
7. Once done take it out carefully using spatula.
8. Serve hot as a delicious snack or appetiser. Check serving suggestions given in the post. Enjoy.

Notes

1. Use any bread of choice. I have made this recipe both with French bread and regular bread. 2. Cut slices thick so that they don't get soggy when marinara sauce is applied on top. 3. Any toppings can be used as per choice. Check topping variations above the recipe. 4. While you can use store-bought marinara sauce, I make a batch at home. Take 14 oz. tomato sauce/puree, 1 tbsp. olive oil, 1 tsp. Italian seasoning, 2-3 cloves garlic. Heat olive oil and add garlic. Then add tomato sauce with Italian seasoning. Cook till tomato sauce is cooked and thickens. Then add salt and pepper as per taste. You could also use chilli flakes. Cool and use.

Category

1. Air Fryer Recipes

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