



Easy 5-Minute Air Fryer Tortilla Pizza

Description

Upgrade your busy weeknights with this unbelievably fast and tasty pizza made in your air fryer using a tortilla as the crust. Ready in just 5 minutes, itâ??s minimal effort for maximum cheesy, crispy satisfaction.

Prep Time 5 minutes mins

Cook Time 5 minutes mins

Servings 2 pizzas

Equipment

- Air Fryer
- Air fryer basket

Ingredients

Main Ingredients

- 2 8 inch tortillas Flour tortillas work great here.
- 1 tablespoon olive oil or olive oil cooking spray
- 1 tablespoon grated parmesan cheese
- 0.5 teaspoon Italian seasoning
- 0.5 cup pizza sauce Use your favorite jarred sauce.
- 0.5 cup shredded mozzarella
- 7 slices pepperoni or toppings of choice

Instructions

- Grab your two tortillas. Lightly brush or spray one side of each tortilla with olive oil.
- Sprinkle the oiled side generously with grated parmesan cheese and Italian seasoning.
- Flip the tortillas over so the unoiled side is facing up.
- Spread pizza sauce evenly over the unoiled side of each tortilla.
- Pile on the shredded mozzarella and your desired toppings (like pepperoni).
- Carefully place one or two assembled pizzas into your air fryer basket. Do not overcrowd; cook in batches if necessary.
- Air fry at 400°F (200°C) for about 5 minutes, or until edges are crispy and cheese is melted, bubbly, and lightly golden. Watch closely as air fryers vary.

Notes

Substitutions & Additions: Experiment with different cheeses (provolone, cheddar), sauces (pesto, oil/garlic), veggies (pre-cook hearty ones like mushrooms/onions), proteins (cooked sausage, bacon, chicken), or add red pepper flakes for spice. Gluten-free tortillas can be used. Tips for Success: Avoid overloading toppings, especially wet ones. Ensure good airflow by cooking in batches. Secure the pizza if your air fryer tends to lift light items. Storage: Cool completely, store in an airtight container in the refrigerator for 2-3 days. Reheat in the air fryer at 350°F (175°C) for a few minutes until crispy and heated through (microwave will make it less crispy).

Category

1. Air Fryer Recipes

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