



Easy Air Fryer Pizza Bombs

Description

Easy air fryer recipes that are crispy, cheesy, and ready in minutes. The perfect snack or appetizer!

Prep Time 10 minutes mins

Cook Time 8 minutes mins

Total Time 18 minutes mins

Ingredients

- 1 can refrigerated biscuit dough
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup mini pepperoni slices
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning
- 1 tablespoon melted butter
- 1/4 cup grated Parmesan cheese

Instructions

1. Preheat your air fryer to 350°F (175°C).
2. Flatten each biscuit and add 1 teaspoon of pizza sauce, mozzarella cheese, and a few pepperoni slices.
3. Fold the biscuit dough over the filling and pinch the edges to seal.
4. Place the pizza bombs in the air fryer basket, seam-side down.
5. Brush with melted butter and sprinkle with garlic powder, Italian seasoning, and Parmesan cheese.
6. Air fry for 6-8 minutes until golden brown and crispy.
7. Serve warm with extra pizza sauce for dipping.

Notes

You can customize the filling with different cheeses, veggies, or meats for a fun twist!

Category

1. Air Fryer Recipes

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