



## Naan Bread Pizza in the Air Fryer

### Description

Naan Pizza in the [air fryer](#) makes as meal or late night snack in less than 10 minutes

- Prep Time 5 minutes mins
- Cook Time 5 minutes mins
- Servings: 2
- Calories: 410 kcal

### Ingredients

- 1 Naan [Bread](#) Store Bought
- 3 Tbs. [Pizza](#) Sauce or Sliced Roma Tomato
- 1/4 Cup Mozzarella Cheese
- 1 tsp. Olive Oil for drizzling on top before cooking
- 1 Pinch of Salt
- 1 Pinch Oregano (About 1/4 tsp.)

### Instructions

#### Cooking Instructions in Basket Style Air Fryer

1. Place Naan Bread in Air Fryer Basket
2. Add Cheese and your favorite toppings
3. Air Fry 375 Degrees Fahrenheit for 5 to 7 minutes until edges are golden brown.

#### Cooking Instructions for Oven Style Air Fryer

1. Place Naan Bread Pizza with Topping in Oven at 375 Degrees Fahrenheit for 10 minutes.

## Cooking Instructions for Conventional Oven

1. Preheat Oven to 425 Degrees
2. Place [Naan Pizza](#) with toppings DIRECTLY on Oven Rack
3. Cook 8-10 minutes until golden brown

## Notes

All air fryers cook differently and cooking times could fluctuate by a few minutes and of course temperatures by a few degrees. All my recipes are tested but even so times can fluctuate by a couple minutes depending on air fryer and wattage.

## Nutrition

Calories: 410kcal

[MORE AIR FRYER RECIPES](#)

## Category

1. Air Fryer Recipes

## Date Created

10/09/2023

## Author

rauf