



Texas Toast Pizza in the Air Fryer – The Quick and Cheesy Weeknight Win

Description

If you’ve ever roamed the freezer aisle and spotted those thick, golden slices of Texas toast, you already know how delicious they can be. But did you know you can turn them into crisp, cheesy, customizable **mini pizzas**?

That’s exactly what happened to me one evening when I was too tired to cook an elaborate dinner but still wanted something delicious and satisfying for the family. The air fryer came to the rescue, making it incredibly quick to whip up a plate of hot, bubbling Texas toast pizzas that felt like a treat for every bite.

These **Air Fryer Texas Toast Pizzas** have quickly become one of our favorite go-to meals. They’re ideal for weeknights when you have no time, perfect for an after-school snack, or an easy lunch. Best of all, you can customize the toppings to suit every taste. In about 10 minutes, you’ve got a cheesy, savory, delicious pizza toast ready to be devoured.

If you’re looking for a low-effort, high-reward snack or meal, this is the one. Let’s get started!

[Click here To View Full Recipe](#)

Ingredients – What You Need for Perfect Texas Toast Pizza

Here’s your quick and easy ingredients list. Chances are, you’ve already got most of this in your kitchen:

- **4 slices Texas toast (thick-cut):** The base for your mini pizzas. The thick slices crisp up beautifully in the air fryer.
- **½ cup pizza sauce:** The foundation for that delicious pizza flavor.
- **1 cup shredded mozzarella cheese:** The melty, creamy topping every pizza needs.

- **1½ cup sliced pepperoni or your favorite pizza toppings:** Choose any topping you like, from classic pepperoni to veggies or sausage.
- **¼ cup grated Parmesan cheese:** Adds a salty, savory kick to the top.
- **1 teaspoon dried oregano:** The classic pizza seasoning.
- **½ teaspoon dried basil:** Adds a hint of Italian flair.
- **¼ teaspoon garlic powder:** For an aromatic, savory kick.
- **Optional toppings:** Sliced bell peppers, mushrooms, olives, onions or any favorite pizza topping your family loves.

Step-by-Step Instructions for the Perfect Air Fryer Texas Toast Pizza

With only a few steps and less than 10 minutes of cooking, these pizza slices are about to become your new favorite quick snack.

Step 1: Preheat the Air Fryer

Set your air fryer to **400°F (200°C)** and preheat it for about **3-5 minutes**.

Why preheat? It ensures your toast pizzas cook quickly and crisp evenly from the very first bite.

Step 2: Prepare the Texas Toast

Place the slices of **Texas toast** in the air fryer basket in a **single layer**.
If you have a smaller air fryer, work in batches so every piece can crisp properly.

Step 3: Add Sauce and Cheese

Spread roughly **1 tablespoon of pizza sauce** onto each piece of toast.
Then sprinkle a **generous amount of mozzarella cheese** over the sauce. The more cheese, the better!

Step 4: Add Toppings

Top the toast slices with your favorite pizza ingredients. Here are some ideas:

- **Classic:** Pepperoni slices
- **Veggie-loaded:** Bell peppers, mushrooms, onions, olives
- **Meat lovers:** Cooked sausage, crumbled bacon, or sliced salami

Then sprinkle a bit of **Parmesan cheese** over the top for that savory, salty kick.

Step 5: Season

For that classic pizza flavor, sprinkle each toast with:

- 1 teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon garlic powder

These herbs and spices instantly upgrade the flavor, making your quick snack taste like an artisanal pizza.

Step 6: Air Fry the Pizzas

Place the slices into the air fryer basket and cook at **400°F (200°C)** for about **5-7 minutes**.

Check halfway through cooking and rotate the slices if needed. You're looking for:

- Melted, bubbling mozzarella cheese
- Golden brown, crisp edges on the toast

Step 7: Serve and Enjoy!

Carefully remove the Texas toast pizzas from the air fryer. Let them rest for a minute to cool slightly, then slice into halves or quarters if serving as a snack.

Serve hot and watch them disappear!

Why This Recipe Works Every Time

- **Convenience:** Straight from freezer to air fryer, no thawing required.
- **Customization:** Everyone can pick their favorite toppings.
- **Speed:** Done in under 10 minutes, making it ideal for busy weeknights.
- **Crispiness:** The air fryer delivers a crisp, golden toast every time.
- **Flavor:** The seasoning and sauce make it taste like a pizzeria-style pizza.

¾ Nutrition Info (Approximate per Slice)

Although the nutrition varies slightly based on sauce and toppings, here's a general estimate for one slice:

- **Calories:** ~250-300 kcal
- **Protein:** 12-15 grams
- **Carbohydrates:** 22-25 grams
- **Fat:** 12-14 grams
- **Fiber:** 2-3 grams
- **Sugar:** 1-2 grams

Tip: Use low-sugar sauce and low-fat mozzarella to reduce calories and fat.

ð??? Tips for Making the Best Texas Toast Pizza

- **Use High-Quality Sauce:** A flavorful sauce can make all the difference. Try making your own quick sauce by mixing tomato paste, olive oil, and Italian seasoning.
- **Mix Up the Cheese:** Try mozzarella combined with cheddar or provolone for a unique flavor.
- **Watch the Timing:** Every air fryer is different. Begin checking your pizzas after 5 minutes.
- **Add Fresh Herbs:** Toss on a few fresh basil leaves after cooking for an aromatic, colorful finish.
- **Serve with a Dip:** Marinara sauce, ranch dressing, or a garlic butter dip can take these pizza slices to the next level.

ð?•? More Variations You Might Love

ð???i,• Spicy Texas Toast Pizza

Add sliced jalapeÃ±os and a sprinkle of red pepper flakes.

ð?•? Veggie Loverâ??s Toast

Top with sautÃ©ed mushrooms, onions, olives, and peppers.

ð?•? BBQ Chicken Toast

Use BBQ sauce instead of pizza sauce, add shredded chicken and mozzarella, and top with sliced red onions.

ð???± Margherita Toast

Use fresh mozzarella slices, tomato slices, and fresh basil leaves.

ð?³ Why Air Fryer Texas Toast Pizza Is a Game-Changer

- **Perfect for All Ages:** Kids love making their own creations, and adults can add upscale ingredients.
- **Budget-Friendly:** A cost-effective way to feed the family.
- **Minimal Cleanup:** Everything cooks right in the air fryer basket.
- **Better than Delivery:** Faster, fresher, and customizable.

ð?¥³ Final Thoughts â?? A New Family Favorite

These **Air Fryer Texas Toast Pizzas** arenâ??t just a quick snack â?? theyâ??re a delicious reminder that great meals donâ??t have to be complicated. What starts with a humble piece of Texas toast can

become a customizable, cheesy, crisp, and savory bite that satisfies every craving.

Perfect for busy weeknights, party appetizers, or an easy lunch, these toast pizzas are sure to win over friends, family, and anyone looking for a comfort food fix. Theyâ??re the ultimate example of how a few pantry staples can transform into something truly memorable.

Try making these tonight â?? and donâ??t be surprised when everyone goes back for seconds!

Category

1. Air Fryer Recipes

Date Created

20/06/2025

Author

rauf

default watermark