

Treasure Barrel

Air Fryer Pizza Rolls – Crispy Snack Recipe

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 package (about 1 lb) homemade pizza dough
- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup finely diced pepperoni or turkey pepperoni
- [ ] 1 tsp Italian seasoning
- [ ] 2 tbsp olive oil, divided
- [ ] ¼ cup grated Parmesan cheese

Optional Dip

- [ ] ½ cup marinara sauce
- [ ] ¼ cup ranch dressing

Instructions

1. Pre-heat the air fryer to 380°F (190°C) while you roll out the dough on a lightly floured surface.
2. Cut the dough into 4-inch squares, place a spoonful of mozzarella and a few pepperoni pieces in the center, then fold and seal the edges, pinching firmly.
3. Brush each roll lightly with olive oil and sprinkle with Italian seasoning.
4. Arrange rolls in a single layer in the air-fryer basket; spray the tops with a little more oil.
5. Cook for 6-8 minutes, shaking the basket halfway, until the rolls are golden brown and the cheese is bubbly.
6. Immediately toss the hot rolls with grated Parmesan and serve with your favorite dip.

Nutrition per serving

250 kcal	12 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, let it rest for a few minutes before rolling.
- Avoid overcrowding; extra batches ensure even crispness.
- A quick sprinkle of fresh basil after cooking lifts the flavor.