



Air Fryer Mini Pizza Calzones

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

9

Description

These mini handheld calzones are perfect as appetizers or snacks I chose to use pepperoni but they would be great with sausage or just plain with cheese

Ingredients

— - 1 (13.8 ounce) package refrigerated pizza dough (such as Pillsbury®) - 9 teaspoons pizza sauce - 1 (1.75 ounce) package pepperoni (such as Hormel®) - 4 ½ tablespoons shredded mozzarella cheese - avocado oil cooking spray

Instructions

1. Roll out pizza dough on a lightly floured surface. Cut out 9 circles using a 2 1/8-inch biscuit cutter. Roll each circle into a 4 1/2-inch disc. Fill each disc with 1 teaspoon pizza sauce
2. 3 slices pepperoni
3. and 1/2 tablespoon mozzarella cheese. Fold over
4. secure edges by folding
5. and crimp with the tines of a fork. Preheat an air fryer to 375 degrees F (190 degrees C). Line the air fryer basket with parchment paper and spray with avocado oil. Place a batch of calzones into the basket and mist them with avocado oil. Air fry for 6 to 8 minutes. Turn calzones over
6. mist with avocado oil
7. and air fry until golden brown
8. 2 to 3 minutes more. Repeat with remaining calzones.