



Air Fryer Calzones

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

These airfried calzones start with twoingredient pizza dough making it super easy to whip up from scratch Feel free to experiment with other fillings instead of or in addition to the pepperoni such as cooked and crumbled Italian sausage

Ingredients

- - olive oil cooking spray - 1 ½ cups self-rising flour
- plus more for kneading - 1 cup plain Greek yogurt - ½ cup prepared pizza sauce - 1 cup shredded mozzarella cheese - ½ cup pepperoni

Instructions

1. Mix flour and Greek yogurt together in a bowl; transfer to a work surface floured with self-rising flour. Knead dough
2. adding more flour as needed to keep dough from being too sticky
3. 8 to 10 minutes. Preheat an air fryer to 325 degrees F (165 degrees C) according to manufacturer's instructions. Spray the bottom of the basket with cooking spray. Divide dough into 4 equal pieces. Roll each piece on a lightly floured work surface into a flat circle
4. about 1/8-inch thick. Spread 2 tablespoons of the pizza sauce over the bottom half of each dough circle. Top each with 1/4 cup of the mozzarella cheese and a quarter of the pepperoni. Fold dough over filling to form half circles and crimp edges to seal. Coat well with cooking spray. Transfer calzones to the air fryer basket (you might need to work in batches). Cook for 4 minutes
5. then flip the calzone over and cook until golden brown
6. 4 to 5 minutes more. Air Fryer Calzones. fabeveryday