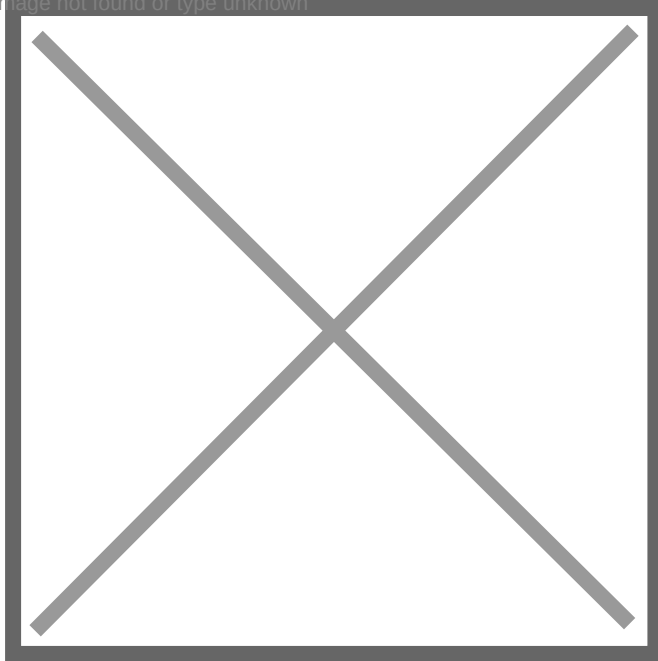




Air Fryer Calzones With TwoIngredient Dough

Savannah · 29/09/2024

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Prep Time

25 mins

Dificult

Medium

Servings

4

Description

Calzones are delicious but can be time consuming No more This quick recipe comes together with a twoingredient dough and then any pizza toppings you want then cooks up super fast in the air fryer

Ingredients

- - 1 ½ cups all-purpose flour - 1 cup whole-milk plain Greek yogurt - ¼ cup pizza sauce
- or as needed - 1 cup shredded mozzarella cheese - 16 slices pepperoni - 1 tablespoon grated Parmesan cheese
- or to taste - nonstick cooking spray

Instructions

1. Combine flour and yogurt together in a bowl to form a soft dough. Transfer to a lightly floured work surface. Roll out into a large circle
2. about 1/4 to 1/8 inch thick. Use a cereal bowl (or any other smaller bowl)
3. coat the rim with flour
4. and press down into the dough to cut out 4 circles. Spread pizza sauce on the bottom half of each circle
5. leaving about 1/16th inch of rim space. Sprinkle sauce with mozzarella cheese
6. then top cheese with 4 slices of pepperoni. Fold the top half of the circle over
7. forming a half circle. Press the edges together to seal. Using the tines of a fork
8. crimp all the way around the sealed edges of each half circle. Spray each calzone with cooking spray and sprinkle Parmesan cheese on top. Set an air fryer to 350 degrees F (175 degrees C). Spray air fryer basket with cooking spray. Set calzones into the air fryer basket. Air-fry for 5 minutes
9. flip calzones
10. and cook until lightly browned
11. 4 to 5 minutes. Depending on the size of your air fryer you might need to work in batches. Check calzones for color and air-fry them for few more minutes if necessary. Remove and allow to cool a few minutes before serving. Cook's Note: This forms a very soft dough. Make sure to keep extra flour on hand to keep it from sticking. Substitute any ingredients you want!