



AIR FRYER CHEESY BREAD STICKS

Description

Ingredients

- 1 pound pizza dough any type
- 3 tablespoons butter melted & unsalted
- 1 teaspoon Italian Seasoning
- 1 teaspoon garlic powder
- 1/2 cup Shredded Mozzarella Cheese
- 1 tablespoon parsley

Instructions

1. Start by spraying your air fryer safe pan with non-stick cooking spray or olive oil.
2. Cut your dough to fit inside the pan.
3. Place dough into the pan
4. Melt the butter and mix in the Italian seasoning and garlic powder.
5. Spread butter/seasonings over the dough. Use a pastry brush.
6. Spread the mozzarella cheese and parsley over the crust.
7. Set in your air fryer and turn the temperature to 330 degrees F for 5 minutes. Check and see if

itâ€™s done. If not, add a minute or so.

8. Cut into strips and serve with marinara sauce.
9. Plate, serve, and enjoy!

Category

1. Air Fryer Recipes

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