



Air Fryer French Bread Pizza

Description

Melted cheese, delicious marinara sauce and a crispy, golden French baguette are a winning combination.

Duration:

PREP TIME: 5 mins

COOK TIME: 7 mins

TOTAL TIME: 12 mins

SERVINGS: 2

CALORIES: 23 kcal

INGREDIENTS

- 1 French Bread loaf, about 12 inches long
- 1 tbsp Butter, melted
- 1/2 tsp Garlic Powder
- 1/2 tsp Italian Seasoning
- 1/2 cup Marinara
- 1 cup Mozzarella
- 1/2 cup Pepperoni, sliced into quarters
- Fresh Parsley

INSTRUCTIONS

- Slice the bread in half lengthwise, then cut both pieces in half again.
- Mix the melted butter in a bowl with garlic powder and Italian seasoning. Brush onto the baguette halves.

- Add all four pieces of bread to the air fryer and cook for 3 minutes at 370°F.
- Open the air fryer basket and evenly spread the marinara sauce over the toasted baguettes.
- Sprinkle on mozzarella cheese then top with pepperoni slices.
- Cook for an additional 6-7 minutes at 370°F.

NOTES

- Be careful! These French Baguette Pizzas will be very hot when fresh out of the air fryer.
- If you want to add a vegetable like mushrooms or peppers, I recommend you cook them fully before adding them to your pizza. This will keep the crust nice and crispy.
- Be sure not to overload your air fryer. If it's a tight fit, air fry your French baguette pizzas in batches.

NUTRITION

Calories: 923kcal **Carbohydrates:** 110g **Protein:** 40g **Fat:** 36g **Saturated Fat:** 17g **Cholesterol:** 87mg **Sodium:** 2337mg **Potassium:** 553mg **Fiber:** 6g **Sugar:** 12g **Vitamin A:** 827IU **Vitamin C:** 4mg **Calcium:** 411mg **Iron:** 9mg

Category

1. Air Fryer Recipes

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