

## Melty Mozzarella Pizza Wraps in Tortillas - Ready in 20 Minutes

A Crispy, Cheesy, Handheld Pizza Fix in Just 20 Minutes



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 large flour tortillas
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese
- 1/2 cup pepperoni slices
- 1/2 cup sliced mushrooms
- 1/2 cup sliced bell peppers
- 1/4 cup sliced black olives
- 1 teaspoon Italian seasoning
- Olive oil, for brushing

### DIRECTIONS

1. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. Lay out tortillas on a clean surface. Spread 1/2 cup of pizza sauce on each, leaving a small edge clear.
3. Sprinkle mozzarella evenly over each tortilla.
4. Top with pepperoni, mushrooms, bell peppers, and olives.
5. Season with : Italian seasoning for that classic pizza flavor.
6. Roll tightly into wraps and place them seam side down on the baking sheet.
7. Brush the tops lightly with olive oil to get that golden, crispy finish.
8. Bake for 12-15 minutes, until the wraps are golden brown and cheese is melted.
9. Cool slightly, then slice and serve with extra pizza sauce if you'd like.

### SWAPS & NOTES

**Tortilla Alternatives:** Try spinach, tomato-basil, or low-carb wraps.

**Cheese Options:** Substitute mozzarella with a mix of provolone, cheddar, or Italian blend.

**Vegetarian Version:** Skip the pepperoni and double up on veggies like spinach, red onions, or zucchini.

**Make it Spicy:** Add crushed red pepper flakes or spicy sausage.  
??? Directions Preheat your oven to 375°F (190°C).

### TIPS FOR SUCCESS

Roll tightly to prevent ingredients from spilling out during baking.

Don't overfill -a little goes a long way when it comes to wrap-style baking.

Preheat your oven fully for even, golden crisping. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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