

Air Fryer Pepperoni Rolls - The Easiest Cheesy Snack You'll Ever Make

1 (13.8 oz) tube refrigerated pizza dough



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (13.8 oz) tube refrigerated pizza dough
- 36 slices pepperoni
- 1 cup shredded mozzarella cheese
- 2 tablespoons butter, melted
- 1 teaspoon garlic powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon Italian seasoning

DIRECTIONS

- 1 Prepare the Dough: Unroll the pizza dough onto a clean, flat surface.
- 2 Cut into 9 equal rectangles using a sharp knife or pizza cutter.
- 2 Assemble the Rolls: Place 4 slices of pepperoni in the center of each rectangle.
- 4 Add 1 tablespoon of shredded mozzarella on top.
- 5 Fold the dough over the filling, press the edges to seal, then fold up the ends.
- 6 Place seam-side down on a plate or tray.
- 3 Season the Rolls: In a small bowl, melt the butter.
- 8 Mix garlic powder, salt, and Italian seasoning in a separate bowl.
- 9 Brush each roll with melted butter, then sprinkle with seasoning mix.
- 4 Air Fry: Preheat your air fryer to 350°F (175°C).
- 11 Arrange the rolls in the basket with a little space between each.
- 12 Air fry for 8-10 minutes, or until golden brown and cooked through.

SWAPS & NOTES

Dough: Crescent roll dough also works, but pizza dough is sturdier and holds the filling better.

Cheese: Try provolone, cheddar, or an Italian blend for a twist.

Add a dip: Serve with warm marinara, ranch, or even Beer Cheese Dip on the side.

Meat-Free Option: Swap pepperoni with sautéed veggies or plant-based pepperoni slices.

TIPS FOR SUCCESS

Don't overcrowd the basket: Give them room to cook evenly.

Seal the seams well: Press firmly to keep all that cheesy goodness from oozing out.

Check at 8 minutes: Depending on your air fryer, they may be perfectly golden sooner.

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

Original recipe: <https://chefmaniac.com/air-fryer-pepperoni-rolls-the-easiest-cheesy-snack-youll-ever-make/>