

These Pizza Wraps Are My Favorite Fast and Fun Party Snack

Craving pizza but short on time (or dough)? These



OVEN
375°F

TIME
15 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.** ? Step 1: Preheat and Prep: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
- 2.** ? Step 2: Build the Wraps: Lay the tortillas out on a clean surface. Spread about 1/4 cup pizza sauce on each, leaving a small border.
- 3.** Top evenly with:
- 4.** Mozzarella cheese
- 5.** Pepperoni, mushrooms, bell peppers, black olives
- 6.** A sprinkle of : Italian seasoning
- 7.** ? Step 3: Roll and Arrange: Carefully roll each tortilla tightly into a wrap. Place seam-side down on the baking sheet.
- 8.** ? Step 4: Brush and Bake: Brush the tops with olive oil to help them crisp. Bake for 12-15 minutes, flipping once halfway through, until golden brown and bubbly.
- 9.** ? Step 5: Cool and Serve: Let cool for a few minutes. Slice in half or serve whole with extra pizza sauce for dipping.

SWAPS & NOTES

Cheese: Swap mozzarella with provolone, cheddar, or a blend.

Toppings: Add sausage, spinach, red onion, or jalapeños.

Skip the pepperoni and double up the veggies.

Sauce: Marinara, pesto, or alfredo all work as bases.

TIPS FOR SUCCESS

Don't overfill: This helps prevent tearing and keeps wraps sealed.

Seal with cheese: Press edges lightly to stick the wrap shut.

Use foil for even baking: If needed, loosely tent foil to avoid over-browning.

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

Original recipe: <https://chefmaniac.com/these-pizza-wraps-are-my-favorite-fast-and-fun-party-snack/>