

Easy Pepperoni Pizza Fries That Are Better Than Takeout

If you've ever found yourself torn between ordering



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 cups French fries (homemade or frozen, cooked until crispy)

1 cup marinara or pizza sauce

1 $\frac{1}{2}$ cups shredded mozzarella cheese

$\frac{1}{2}$ cup pepperoni slices

Fresh parsley or basil, chopped, for garnish

Instructions:

1. Preheat Oven:

2. Arrange the Fries:

3. Sauce It Up:

4. Add Cheese & Toppings:

5. Bake:

6. Garnish & Serve:

Tips for Success:

Get the fries really crispy before assembling-soggy fries won't hold up under sauce.

Use low-moisture mozzarella for that gooey, stretchy pizza effect.

Slice your own pepperoni from a stick for thicker, more satisfying bites.

Add crushed red pepper or a sprinkle of Parmesan to level up the flavor.

Serving Suggestions & Pairings:

Totchos - another loaded potato party favorite

Beer Cheese Dip - dip the pizza fries in it for double the fun

Dorito Casserole - if you're hosting a game night
Sheet Pan Quesadillas - serve them alongside for a
Tex-Mex twist

Cheesy Hot Dip - keep the cheese theme going strong

Storage & Reheating:

Fridge: Store leftovers in an airtight container
for up to 2 days.

Reheat: Re-crisp under the broiler for 3-5 minutes,
or use an air fryer for best texture.

Not freezer-friendly: Fries get too soft after
thawing.

More Recipes You'll Love:

Totchos

Sheet Pan Quesadillas

Beer Cheese Dip

Dorito Casserole

Cheesy Hot Dip

Final Thoughts:

DIRECTIONS

1. **Preheat Oven:** Set your oven to 375°F (190°C). Line a baking sheet with parchment for easier cleanup.
2. **Arrange the Fries:** Spread your crispy fries in an even layer on the baking sheet. If they're not warm, give them a quick 5-minute oven blast to re-crisp.
3. **Sauce It Up:** Drizzle or spoon marinara/pizza sauce evenly over the fries.
4. **Add Cheese & Toppings:** Sprinkle on mozzarella cheese and top with pepperoni slices. Want it extra loaded? Add mushrooms, olives, or cooked sausage too.
5. **Bake:** Place in the oven and bake for 10-12 minutes, or until the cheese is fully melted and bubbling.
6. **Garnish & Serve:** Sprinkle with fresh parsley or basil just before serving. Enjoy immediately!
7. **Tips for Success:** Get the fries really crispy before assembling-soggy fries won't hold up under sauce.
8. Use low-moisture mozzarella for that gooey, stretchy pizza effect.
9. Slice your own pepperoni from a stick for thicker, more satisfying bites.
10. Add crushed red pepper or a sprinkle of : Parmesan to level up the flavor.
11. **Serving Suggestions & Pairings:** These pizza fries are a bold, cheesy dish that plays well with:
12. Totchos - another loaded potato party favorite
13. Beer : Cheese Dip - dip the pizza fries in it for double the fun
14. Dorito : Casserole - if you're hosting a game night
15. Sheet : Pan Quesadillas - serve them alongside for a Tex-Mex twist

16. Cheesy : Hot Dip - keep the cheese theme going strong
17. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 2 days.
18. Reheat: Re-crisp under the broiler for 3-5 minutes, or use an air fryer for best texture.
19. Not freezer-friendly: Fries get too soft after thawing.
20. More Recipes You'll Love: Keep the snack party going with these hits from the ChefManiac kitchen:
21. Totchos
22. Sheet : Pan Quesadillas
23. Beer : Cheese Dip
24. Dorito : Casserole
25. Cheesy : Hot Dip

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-pepperoni-pizza-fries-that-are-better-than-takeout/>