

Chicken Alfredo Air Fryer Calzones - The Easiest Cheesy Pocket Ever

If you love all things cheesy, creamy, and carb-wrapped, these



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked chicken, shredded or diced
- 1 cup Alfredo sauce
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Pizza dough, store-bought or homemade
- Olive oil, for brushing

DIRECTIONS

1. ? 1. Make the Filling: In a bowl, mix the cooked chicken, Alfredo sauce, mozzarella, Parmesan, garlic powder, and Italian seasoning until well combined.
2. ? 2. Roll Out the Dough: On a lightly floured surface, roll out your pizza dough and cut into 6-inch circles using a bowl or cutter.
3. ? 3. Stuff the Calzones: Spoon the Alfredo mixture onto one half of each dough circle. Fold over into a half-moon and seal the edges by pressing with your fingers, then crimp with a fork for a tight seal.
4. ? 4. Prep for Air Fryer: Brush the tops with olive oil for that golden, crispy finish.
5. ? 5. Air Fry to Perfection: Preheat your air fryer to 375°F (190°C). Air fry the calzones for 8-10 minutes, flipping halfway, until golden and crisp.
6. ? 6. Cool & Serve: Let them cool for 5 minutes. Serve with warm Alfredo sauce or your favorite marinara for dipping.

TIPS FOR SUCCESS

A heaping spoonful is plenty-too much and it may burst.

Use rotisserie chicken for a shortcut.

Make it veggie-packed : Add spinach, roasted red pepper, or sautéed mushrooms to the filling.

Bake at 400°F for 15-18 minutes on a parchment-lined sheet.

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

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