

## Air Fryer Chicken Alfredo Calzones: Your New Favorite Weeknight Wonder

This recipe relies on a few smart shortcuts to get dinner on the table fast.



**OVEN**  
**350°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 (13.8 oz) can Refrigerated Pizza Dough
- 1 ½ cups Cooked Chicken, shredded or diced (rotisserie chicken works perfectly)
- 1 cup Alfredo Sauce, plus more for dipping
- 1 cup Shredded Mozzarella Cheese
- ¼ cup Grated Parmesan Cheese
- 1 tsp Italian Seasoning
- 1 large Egg, beaten with 1 tbsp of water (for an egg wash)

**Dough:** A standard tube of refrigerated pizza dough is the easiest option. You could also use frozen bread dough (thawed) or make your own if you're feeling ambitious.

**Chicken:** This is the perfect use for leftover grilled chicken or a store-bought rotisserie chicken.

**Alfredo Sauce:** Use your favorite jarred alfredo sauce to keep things simple. A roasted garlic or three-cheese variety would be delicious here.

**Add-Ins:** Feel free to customize the filling! A handful of fresh spinach, some chopped sun-dried tomatoes, or lightly steamed broccoli florets would all be fantastic additions.

**Cheese:** I love the combination of melty mozzarella and salty Parmesan, but you could use an Italian blend or even add some provolone.

**Step-by-Step Instructions:**

**Prepare the Filling:** In a medium bowl, stir together the cooked chicken, 1 cup of alfredo sauce, mozzarella cheese, Parmesan cheese, and Italian seasoning. Mix until everything is well combined.

**Prepare the Dough:** Unroll the pizza dough onto a lightly floured surface. Roll it out slightly to an even thickness, then use a 4- to 5-inch round cookie cutter (or the rim of a large glass) to cut out as many circles as you can. You should get about 6-8 circles. Gently re-roll the scraps to get another circle or two.

**Fill the Calzones:** Spoon about 2-3 tablespoons of the chicken alfredo filling onto one half of each dough circle, leaving about a 1/2-inch border around the edge. Be careful not to overfill, or the calzones may burst open in the air fryer.

**Fold and Seal:** Gently fold the empty half of the dough over the filling to create a half-moon shape. Firmly press the edges together to seal. For an extra-secure seal, use the tines of a fork to crimp the edges.

**Prepare for Air Frying:** Brush the top of each calzone with the prepared egg wash. This will give them a beautiful, golden-brown sheen. Using a sharp knife, cut one or two small slits in the top of each calzone to allow steam to escape.

**Air Fry:** Preheat your air fryer to 350°F (175°C). Place 2-3 calzones in the air fryer basket in a single layer, making sure they are not touching.

**Cook to Perfection:** Air fry for 8-10 minutes, flipping them halfway through, until the crust is a deep golden brown and the filling is hot and bubbly. Repeat with the remaining calzones.

**Serve Immediately:** Let the calzones cool for a minute or two (the filling will be very hot!) and serve warm with extra alfredo or marinara sauce for dipping.

**Tips for Success:**

**Don't Overstuff:** It's tempting to pack the calzones with filling, but this is the number one cause of leakage. A few tablespoons is all you need.

**Seal It Tight:** A good seal is crucial. Pressing and then crimping with a fork ensures that all the creamy, cheesy goodness stays inside while it cooks.

**Give Them Space:** Do not overcrowd the air fryer basket. The calzones need space for the hot air to circulate all around them to get that perfectly crispy crust. Cook in batches if necessary.

**Know Your Air Fryer:** All air fryer models are slightly different. Your calzones might need a minute more or a minute less, so keep an eye on the first batch to gauge the perfect cooking time for your machine.

Serving Suggestions:

Storage and Leftover Tips:

Storage: Store any leftover calzones in an airtight container in the refrigerator for up to 3 days.

Reheating: The air fryer is the best way to bring leftovers back to life! Reheat them at 350°F for 3-5 minutes, until they are warmed through and the crust is crispy again.

More Recipes You Will Love:

For another guaranteed weeknight winner, try this Dorito Casserole.

When you need comfort food fast, this Instant Pot Lasagna is a game-changer.

These Chicken Enchiladas are perfect for a crowd-pleasing, cozy meal.

For a one-pan wonder, this Mexican Chicken and Rice Casserole is a must-try.

## DIRECTIONS

1. Prepare the : Filling: In a medium bowl, stir together the cooked chicken, 1 cup of alfredo sauce, mozzarella cheese, Parmesan cheese, and Italian seasoning. Mix until everything is well combined.
2. Prepare the : Dough: Unroll the pizza dough onto a lightly floured surface. Roll it out slightly to an even thickness, then use a 4- to 5-inch round cookie cutter (or the rim of a large glass) to cut out as many circles as you can. You should get about 6-8 circles. Gently re-roll the scraps to get another circle or two.
3. Fill the : Calzones: Spoon about 2-3 tablespoons of the chicken alfredo filling onto one half of each dough circle, leaving about a ½-inch border around the edge. Be careful not to overfill, or the calzones may burst open in the air fryer.
4. Fold and : Seal: Gently fold the empty half of the dough over the filling to create a half-moon shape. Firmly press the edges together to seal. For an extra-secure seal, use the tines of a fork to crimp the edges.
5. Prepare for : Air Frying: Brush the top of each calzone with the prepared egg wash. This will give them a beautiful, golden-brown sheen. Using a sharp knife, cut one or two small slits in the top of each calzone to allow steam to escape.
6. Air : Fry: Preheat your air fryer to 350°F (175°C). Place 2-3 calzones in the air fryer basket in a single layer, making sure they are not touching.
7. Cook to : Perfection: Air fry for 8-10 minutes, flipping them halfway through, until the crust is a deep golden brown and the filling is hot and bubbly.

Repeat with the remaining calzones.

8. **Serve :** Immediately: Let the calzones cool for a minute or two (the filling will be very hot!) and serve warm with extra alfredo or marinara sauce for dipping.
9. **Tips for Success: Don't Overstuff:** It's tempting to pack the calzones with filling, but this is the number one cause of leakage. A few tablespoons is all you need.
10. **Seal : It Tight:** A good seal is crucial. Pressing and then crimping with a fork ensures that all the creamy, cheesy goodness stays inside while it cooks.
11. **Give : Them Space:** Do not overcrowd the air fryer basket. The calzones need space for the hot air to circulate all around them to get that perfectly crispy crust. Cook in batches if necessary.
12. **Know : Your Air Fryer:** All air fryer models are slightly different. Your calzones might need a minute more or a minute less, so keep an eye on the first batch to gauge the perfect cooking time for your machine.
13. **Serving Suggestions:** These Chicken Alfredo Calzones are a fantastic meal on their own, especially when served with a side of extra warm alfredo sauce for dipping. To round out the meal, a simple Caesar salad or a fresh green salad with a bright vinaigrette provides a perfect, crisp contrast to the rich, creamy calzones.
14. **Storage and Leftover Tips: Storage:** Store any leftover calzones in an airtight container in the refrigerator for up to 3 days.
15. **Reheating:** The air fryer is the best way to bring leftovers back to life! Reheat them at 350°F for 3-5 minutes, until they are warmed through and the crust is crispy again.
16. **More Recipes You Will Love:** If you're a fan of easy, cheesy, and comforting dinners, these other recipes are sure to be a hit:
17. For another guaranteed weeknight winner, try this Dorito Casserole.
18. When you need comfort food fast, this : Instant Pot Lasagna is a game-changer.
19. These : Chicken Enchiladas are perfect for a crowd-pleasing, cozy meal.
20. For a one-pan wonder, this : Mexican Chicken and Rice Casserole is a must-try.
21. And for a taste of the : South, this Cajun Chicken Sausage Gumbo is pure comfort in a bowl.
22. **Final Thoughts:** These Chicken Alfredo Air Fryer Calzones are a perfect example of modern comfort food. They're quick, easy, incredibly delicious, and they use one of my favorite kitchen tools to get fantastic results. It's a recipe that will bring a little bit of fun and a whole lot of flavor to your dinner table. Give it a try-I promise you won't be disappointed!
23. Let me know what you think in the comments below!

## SWAPS & NOTES

**Dough:** A standard tube of refrigerated pizza dough is the easiest option.

You could also use frozen bread dough (thawed) or make your own if you're feeling ambitious.

**Chicken:** This is the perfect use for leftover grilled chicken or a store-bought rotisserie chicken.

**Alfredo Sauce:** Use your favorite jarred alfredo sauce to keep things simple.

### TIPS FOR SUCCESS

**Don't Overstuff:** It's tempting to pack the calzones with filling, but this is the number one cause of leakage.

**Seal It Tight:** A good seal is crucial.

**Pressing and then crimping** with a fork ensures that all the creamy, cheesy goodness stays inside while it cooks.

**Give Them Space:** Do not overcrowd the air fryer basket.

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

Original recipe: <https://chefmaniac.com/air-fryer-chicken-alfredo-calzones-your-new-favorite-weeknight-wonder/>