

Chicken Alfredo Air Fryer Calzones: Your New Favorite Weeknight Meal

Chicken Alfredo Air Fryer Calzones



OVEN
375°F

TIME
8-12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

to create these fantastic Chicken Alfredo Air Fryer Calzones, building on your provided partial list:

DIRECTIONS

1. method is to use the air fryer again! Simply air fry at 350°F (175°C) for 3-5 minutes, or until heated through and the crust is crispy again. A toaster oven also works great. Avoid the microwave, as it will make the crust soggy.

SWAPS & NOTES

Dough: Refrigerated pizza dough is the easiest option for this recipe, making it a quick weeknight meal.

You can also use store-bought fresh dough or your favorite homemade recipe.

Chicken: Leftover roasted chicken or a rotisserie chicken is perfect here.

For a quicker option, you can quickly pan-sear or boil chicken breasts and shred them.

TIPS FOR SUCCESS

Don't Overfill: Be careful not to overfill the calzones, as this can make it difficult to seal them properly and cause the filling to ooze out during cooking.

Seal Tightly: Pinched and crimped edges are key to preventing a cheesy mess.

Slit for Steam: The small slits on top are important for letting steam escape, which prevents the calzones from bursting.

Don't Overcrowd the Basket: Air frying in batches ensures even cooking and a crispy crust.

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

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