

Pepperoni Pizza Tater Tot Kabobs - A Fun Twist on Classic Pizza

Pepperoni Pizza Tater Tot Skewers ?



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Frozen tater tots
Pizza sauce
Shredded mozzarella cheese
Pepperoni slices
Wooden skewers

DIRECTIONS

- 1.** Step 1: Bake the Tater Tots: Preheat your oven to 400°F. Bake the frozen tater tots according to the package directions until golden brown and crispy.
- 2.** Step 2: Skewer the Tots: Let the tots cool slightly so they're easier to handle. Carefully slide 3-5 tater tots onto each wooden skewer.
- 3.** Step 3: Add the Pizza Toppings: Place the skewers on a baking sheet. Spoon a small amount of pizza sauce over each tot. Sprinkle shredded mozzarella cheese generously on top. Add a slice (or half-slice) of pepperoni to each tot.
- 4.** Step 4: Melt the Cheese: Return the skewers to the oven at 400°F and bake for 5-10 minutes, or until the cheese is melted, bubbly, and slightly golden.
- 5.** Remove from the oven and let cool slightly before serving.

SWAPS & NOTES

Here are a few easy ideas: Cheese Swap: Try provolone, cheddar, or a pizza blend.

Meat Options: Italian sausage crumbles, mini meatballs, or cooked bacon bits.

Veggie Version: Add diced bell peppers, mushrooms, or black olives.

Spice It Up: Sprinkle with crushed red pepper flakes or drizzle with hot honey.

TIPS FOR SUCCESS

Bake the tots until extra crispy the first time-they'll soften slightly after the second bake.

Line your baking sheet with parchment paper for easy cleanup.

Soak wooden skewers in water for 20-30 minutes before baking to prevent burning.

Serve immediately for maximum crispiness.

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

Original recipe: <https://chefmaniac.com/pepperoni-pizza-tater-tot-kabobs-a-fun-twist-on-classic-pizza/>