

Cheesy Pepperoni Pizza Breadsticks (Easy 20-Minute Recipe!)

Uses refrigerated pizza dough (no fuss!)



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 tube (13.8 oz) refrigerated pizza dough
- 10-12 mozzarella string cheese sticks
- 24 slices pepperoni
- 2 tablespoons melted butter
- $\frac{1}{2}$ teaspoon garlic powder
- 1 tablespoon grated parmesan cheese
- 1 cup marinara sauce (for dipping)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F and line a baking sheet with parchment paper.
- 2.** Prepare the Dough: Roll out the pizza dough on a lightly floured surface. Cut it into rectangles roughly the width of your cheese sticks.
- 3.** Fill the Dough: Place 2-3 slices of pepperoni on each rectangle. Lay one mozzarella stick on top of the pepperoni.
- 4.** Wrap and Seal: Wrap the dough tightly around the cheese stick. Pinch the seams closed firmly and tuck in the ends so the cheese doesn't leak out during baking.
- 5.** Bake: Place seam-side down on the baking sheet. Bake for 12-15 minutes, or until golden brown.
- 6.** Finish with Garlic Butter: Mix the melted butter with garlic powder. Brush generously over the warm breadsticks and sprinkle with grated parmesan.
- 7.** Serve: Serve immediately with warm marinara sauce for dipping.

SWAPS & NOTES

Pizza Dough: Store-bought dough keeps this recipe quick and easy.

You can also use homemade dough if you have extra on hand.

Cheese: String cheese works beautifully because it's pre-portioned and melts evenly.

You can also cut mozzarella blocks into sticks.

TIPS FOR SUCCESS

The better you pinch the seams, the less cheese escapes.

One cheese stick per rectangle works best.

These are best enjoyed warm when the cheese is perfectly melty.

If you're feeding a crowd, pair these with hearty mains like [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#) or fun shareables like [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/cheesy-pepperoni-pizza-breadsticks-easy-20-minute-recipe/>