

Easy Baked Pizza Wraps with Pepperoni and Mozzarella

If you love pizza but want something quick, fun, and easy to make,



OVEN
375°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 large flour tortillas
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese
- $\frac{1}{2}$ cup pepperoni slices
- $\frac{1}{2}$ cup sliced mushrooms
- $\frac{1}{2}$ cup sliced bell peppers
- $\frac{1}{2}$ cup sliced black olives
- 1 tsp Italian seasoning
- Olive oil, for brushing

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- 2.** Spread the Pizza Sauce: Lay the tortillas flat on a clean work surface.
- 3.** Spread about $\frac{1}{2}$ cup pizza sauce on each tortilla, leaving a small border around the edges.
- 4.** Add the Cheese: Sprinkle shredded mozzarella evenly over the tortillas.
- 5.** Add Toppings: Top each tortilla with:
- 6.** Pepperoni slices
- 7.** Mushrooms
- 8.** Bell peppers
- 9.** Black olives
- 10.** Season: Sprinkle Italian seasoning over the toppings for classic pizza flavor.
- 11.** Roll the Wraps: Roll each tortilla tightly to enclose the filling.
- 12.** Place them seam-side down on the prepared baking sheet.
- 13.** Brush with Oil: Lightly brush the tops with olive oil. This helps them become golden and crispy while baking.
- 14.** Bake: Bake for 12-15 minutes, or until the tortillas are golden brown and the cheese inside is melted.
- 15.** Slice and Serve: Allow the wraps to cool slightly before slicing.
- 16.** Serve warm with extra pizza sauce for dipping.

SWAPS & NOTES

Tortillas: Large flour tortillas work best because they roll easily and crisp nicely in the oven.

Cheese options: Mozzarella is classic, but you can also add provolone, cheddar, or a pizza cheese blend.

Pepperoni alternatives: Try cooked sausage, grilled chicken, or turkey pepperoni for variety.

Vegetable options: Spinach, onions, jalapeños, or roasted red peppers make great additions.

TIPS FOR SUCCESS

Don't overfill the wraps: Too many toppings can make rolling difficult.

Place seam-side down: This keeps the wraps sealed while baking.

Use parchment paper: It prevents sticking and makes cleanup easier.

Let them cool slightly: This helps the cheese set before slicing.

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

Original recipe: <https://chefmaniac.com/easy-baked-pizza-wraps-with-pepperoni-and-mozzarella/>