

Easy Pepperoni Pizza Tacos (Ready in 20 Minutes)

If you can't decide between



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 small taco shells (soft or hard)
- 1 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 20-25 pepperoni slices
- 1 tsp dried oregano
- Red pepper flakes (optional)
- Fresh basil leaves (optional)
- Extra Parmesan cheese for topping (optional)

DIRECTIONS

- Step 1: Preheat the Oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- Step 2: Arrange the Taco Shells: Place the taco shells upright on the baking sheet.
- Step 3: Add the Sauce: Spread pizza sauce evenly inside each taco shell.
- Step 4: Add Cheese and Pepperoni: Fill each taco with:
 - Shredded mozzarella
 - A sprinkle of : Parmesan cheese
 - Several slices of pepperoni
- Step 5: Season: Sprinkle dried oregano over the tacos for classic pizza flavor.
- Step 6: Bake: Bake for 8-10 minutes, until the cheese is melted and bubbly.
- Step 7: Garnish and Serve: Remove from the oven and top with:
 - Extra : Parmesan cheese
 - Red pepper flakes
 - Fresh basil leaves
- Serve warm and enjoy!

SWAPS & NOTES

and Substitutions This recipe is flexible and easy to customize.

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

Original recipe: <https://chefmaniac.com/easy-pepperoni-pizza-tacos-ready-in-20-minutes/>