

Easy Italian Sub Pizza with Fresh Lettuce and Tomato

If you love the bold flavors of a classic deli sandwich,

OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pre-made pizza dough or crust
1/2 cup pizza sauce
1 cup shredded mozzarella cheese
1/2 cup sliced pepperoni
1/2 cup sliced salami
1/2 cup sliced ham
1/4 cup sliced red onion
1/2 cup sliced bell peppers
1/4 cup sliced black olives
2 tablespoons banana peppers (optional)
1 teaspoon dried oregano
Fresh Toppings:
1 cup shredded lettuce
1 tomato, sliced
Extra banana peppers
Optional Finish:
Italian dressing for drizzling

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 425°F (220°C) or follow the instructions for your pizza dough.
2. Prepare the Pizza Crust: Roll out the pizza dough onto a baking sheet or pizza stone.
3. Spread pizza sauce evenly across the crust.
4. Add Cheese: Sprinkle shredded mozzarella evenly over the sauce.
5. Add the Meats and Vegetables: Layer the following toppings over the cheese:
6. Pepperoni
7. Salami
8. Ham
9. Red onion
10. Bell peppers
11. Black olives
12. Banana peppers
13. Sprinkle dried oregano on top.
14. Bake: Bake the pizza for 12-15 minutes until the crust is golden and the cheese is melted and bubbly.
15. Add Fresh Toppings: Remove the pizza from the oven and top with:
16. Shredded lettuce
17. Tomato slices
18. Extra banana peppers
19. Finish and Serve: Drizzle lightly with Italian dressing if desired.
20. Slice and serve immediately.

SWAPS & NOTES

This pizza can easily be customized based on your taste.

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

Original recipe: <https://chefmaniac.com/easy-italian-sub-pizza-with-fresh-lettuce-and-tomato/>