

## Pepperoni Mozzarella Onion Ring Pizzas Are My Favorite Crispy Pizza Snack

Here is everything you need to make these Pepperoni Mozzarella Onion Ring Pizzas:



**OVEN**  
**400°F**

**TIME**  
**10 to 12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 9 frozen breaded onion rings
- 1 cup shredded mozzarella cheese
- 1/2 cup mini pepperoni slices
- 1/4 cup grated Parmesan cheese
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon dried Italian herbs
- 1/2 cup marinara sauce

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 400°F. Line a dark grey baking sheet with parchment paper.
- 2.** Arrange the onion rings: Place the frozen breaded onion rings in a single layer on the prepared baking sheet.
- 3.** Add the cheese: Fill the center of each onion ring with shredded mozzarella cheese.
- 4.** Add the toppings: Top each onion ring with 2 to 3 mini pepperoni slices. Sprinkle the Parmesan cheese, crushed red pepper flakes, and dried Italian herbs evenly over the tops.
- 5.** Bake: Bake for 10 to 12 minutes, or until the onion rings are golden brown and crispy and the cheese is melted and gooey.
- 6.** Serve warm: Remove from the oven and serve right away with marinara sauce for dipping.

### SWAPS & NOTES

This recipe is easy to customize based on what you have on hand: Onion rings: Use large frozen breaded onion rings so there is enough room in the center for the toppings.

Mozzarella: Low-moisture shredded mozzarella works best because it melts well without making the onion rings soggy.

Mini pepperoni: These fit perfectly, but chopped regular pepperoni also works.

Crushed red pepper: This adds a little heat.

### TIPS FOR SUCCESS

A few simple tricks will help these pizza onion rings turn out even better: Use parchment paper so cleanup is easy and the cheese does not stick to the pan.

Do not overfill the onion rings with cheese or toppings or they may spill over too much while baking.

Keep the onion rings in a single layer so they crisp evenly.

Serve immediately for the best contrast between crispy coating and melted cheese.

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

Original recipe: <https://chefmaniac.com/pepperoni-mozzarella-onion-ring-pizzas-are-my-favorite-crispy-pizza-snack/>