#### Table of Contents

- Air Fryer French Bread Pizza Easy, Crispy & Ready in Minutes!
  - □ Duration
  - 🛮 Ingredients
  - ☐ Instructions
  - Storage Instructions
  - ☐ Nutrition (Per Serving)

#### Air Fryer French Bread Pizza - Easy, Crispy & Ready in Minutes!

If you're craving a quick, family-friendly meal that delivers big flavour with zero fuss, this Air Fryer French Bread Pizza is your new go-to. It's crispy, cheesy, customizable, and ready in just 14 minutes—perfect for busy weeknights, after-school snacks, or late-night cravings. With simple ingredients and minimal prep, this recipe guarantees delicious results every single time.

#### Duration

Prep Time: 5 minsCook Time: 9 minsTotal Time: 14 mins

• Servings: 4

#### □ Ingredients

- 12-ounce loaf French bread
- 1 tbsp olive oil
- 1/2 tsp oregano
- 1/2 tsp garlic powder
- 1/2 cup pizza sauce
- 12 slices mozzarella or provolone or 2 cups shredded cheese
- 12 pepperoni slices, quartered (optional)



Air Fryer French Bread Pizza

#### □ Instructions

- 1. Preheat your air fryer to 370°F (if required).
- 2. Slice the French bread loaf lengthwise, then cut each piece in half to make 4 pieces.
- 3. Mix olive oil, oregano, and garlic powder in a small bowl. Brush the mixture evenly on the cut side of the bread.
- 4. Place the bread pieces in your air fryer and toast for 3 minutes at 370°F.
- 5. Remove and spread pizza sauce on each toasted piece. Top with cheese and add pepperoni or any preferred toppings.
- 6. Return the pizzas to the air fryer and cook for 5–6 minutes, or until the cheese is melted and bubbly.
- 7. Let cool slightly and enjoy!

## ☐ Storage Instructions

Allow leftover pizza to cool completely, then store in an airtight container in the fridge for 2–3 days.

Reheat in the air fryer at 370°F for 3–4 minutes until warm and crispy.

### ☐ Nutrition (Per Serving)

Calories: 433Carbs: 47gProtein: 20gFat: 19g

• Saturated Fat: 9g

Fiber: 2gSugar: 5g

• Sodium: 980mg

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