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## **Air Fryer French Bread Pizza**

Prepare the speediest and most delectable version of French bread pizza with Air Fryer French Bread Pizza. Utilizing French bread, pizza sauce, cheese, and your preferred toppings, whip up a satisfying treat in no time.



Air Fryer French Bread Pizza

Duration:

- Prep Time : 5 mins
- Cook Time : 9 mins
- Total Time : 14 mins
- Servings: 4

**Ingredients**

- 12-ounce loaf of French bread
- 1 tablespoon of olive oil
- 1/2 teaspoon of oregano
- 1/2 teaspoon of garlic powder

- 1/2 cup of pizza sauce
- 12 slices of mozzarella or provolone cheese, or 2 cups shredded cheese
- 12 slices of pepperoni, cut into fourths (optional)

## **Instructions**

- If necessary, preheat the Air Fryer to 370 degrees F.
- Slice the French bread loaf evenly in half lengthwise to create two long pieces. Then, cut each piece in half horizontally to yield a total of 4 pieces.
- In a small mixing bowl, combine the olive oil with oregano and garlic powder. Use a pastry brush to evenly coat the cut side of each French bread piece with the seasoned oil mixture.
- Place the seasoned French bread pieces into the basket or on the tray of your air fryer, working in batches if necessary. Toast the bread for 3 minutes at 370 degrees F.
- Remove the toasted French bread from the air fryer. Spread pizza sauce evenly over each piece, then top with sliced cheese. Add pepperoni slices or any other desired toppings evenly across the pizzas.
- Return the prepared pizzas to the air fryer, working in batches if needed, and air fry for 5-6 minutes at 370 degrees F, or until the cheese is melted.
- Allow the pizzas to cool for a couple of minutes before serving.

## **Notes**

Storage Instructions: After allowing any remaining French Bread Pizza to cool to room temperature, transfer it to an airtight container and refrigerate for 2-3 days. When ready to enjoy again, reheat the pizzas by air frying at 370 degrees F for 3-4 minutes, or until warmed through.

## **Nutrition**

- Calories: 433kcal
- Carbohydrates: 47g
- Protein: 20g

- Fat: 19g
  - Saturated Fat: 9g
  - Polyunsaturated Fat: 2g
  - Monounsaturated Fat: 7g
  - Trans Fat: 1g
- Cholesterol: 32mg
- Sodium: 980mg
- Potassium: 237mg
- Fiber: 2g
- Sugar: 5g
- Vitamin A: 427IU
- Vitamin C: 1mg
- Calcium: 340mg
- Iron: 4mg