



Air fryer pizza rolls are a modern take on a classic snack. Made for [pizza lovers](#) who crave crispy textures without overdoing it on the oil, air fryer pizza rolls deliver perfectly crisped crusts while sealing in all the mouthwatering sauce, cheese, and toppings inside.

Whether you're using a pre-made brand like Totino's or experimenting with homemade dough, pizza rolls cooked in an air fryer offer unparalleled convenience and taste.

How to Make Crispy Air Fryer Pizza Rolls Every Time

Ingredients

- Frozen or homemade pizza rolls (choose your favorite brand or recipe)
- Cooking spray (optional, for added crispiness)

Instructions

1. Preheat the Air Fryer

Set your air fryer to 380°F (193°C) and allow it to preheat for 2-3 minutes. Preheating ensures even cooking.

2. Arrange the Pizza Rolls

Place the pizza rolls in a single layer inside the air fryer basket. Avoid overcrowding to allow hot air to circulate properly.

3. Cook the Pizza Rolls

- Set the timer for 6-8 minutes.
- Shake the basket halfway through cooking to ensure even crispiness on all sides.

4. Check for Doneness

The pizza rolls are ready when the outer crust is golden brown and firm to the touch. If needed, add an additional 1-2 minutes for extra crispiness.

5. Cool Before Serving

Carefully remove the pizza rolls from the air fryer and let them cool for a minute or two to avoid burning your mouth on the hot filling.



Tips for Best Results

- For extra crispy pizza rolls, lightly spray them with cooking oil before cooking.
- Adjust cooking time slightly depending on the size and brand of the pizza rolls.
- Serve with your favorite dipping sauces like marinara, ranch, or garlic aioli for added flavor!

Perfect Air Fryer Pizza Rolls Time: A Quick Cooking Guide

Struggling with timing? We've got you covered. The cooking time for air fryer pizza rolls varies slightly depending on whether they're frozen or homemade.

- **Frozen Pizza Rolls:** Cook at 375°F for **8 to 10 minutes**. Shake the basket halfway through for even crispiness.
- **Homemade Pizza Rolls:** Cook at 375°F for **10 to 12 minutes**. Keep an eye on the crust to avoid overcooking.

Pro tip: Not sure they're done? Look for golden brown exteriors and bubbling fillings.

Using Ninja Air Fryer for Pizza Rolls: Tips and Tricks

The Ninja Air Fryer is a dream machine for making snack-time masterpieces. For the crispiest pizza rolls in your Ninja, follow these tips:

- **Use the Reheat Feature:** If you're working with pre-cooked rolls, the "reheat" mode crisps them back to life without over-drying them.
- **Oil Sprays, Not Bottles:** Adding a light spritz of oil creates a crispier finish (avoid over-oiling).
- **Shake Often:** For best results, shake your Ninja basket at the halfway mark to ensure uniform cooking.

How to Cook Frozen Pizza Rolls in an Air Fryer

Ingredients Needed:

- Frozen pizza rolls (any preferred brand)
- Light cooking spray (optional)



Step-by-Step Instructions:

1. Preheat the Air Fryer

- Set your air fryer to 375°F (190°C) and allow it to preheat for 2-3 minutes.

2. Prepare the Pizza Rolls

- Place the frozen pizza rolls evenly in a single layer inside the air fryer basket.
- Avoid overcrowding to ensure even cooking.
- If desired, lightly spray the rolls with cooking oil for an extra crispy texture.

3. Cooking the Pizza Rolls

- Set the timer for 6-8 minutes, depending on the size and quantity of the pizza rolls.
- Shake the basket halfway through cooking to turn the rolls for even crisping.

4. Check and Serve

- Once the timer goes off, check for golden, crisp edges. Allow the rolls to cool for a minute or two before serving, as the filling can be very hot.

Enjoy your perfectly air-fried pizza rolls with your favorite dipping sauces!

Air Fryer Pizza Rolls with Pillsbury Dough: A Tasty Twist

Want to level up your pizza roll game? Try Pillsbury dough! Here's how to pull it off.

Ingredients

- Pillsbury Crescent Dough Sheets
- Pizza sauce
- Mozzarella cheese
- Your favorite toppings (pepperoni, veggies, cooked bacon)

Instructions

1. Roll out the dough and cut into equal squares.
2. Add a dollop of pizza sauce, cheese, and toppings to the center of each square.
3. Fold the dough over the fillings, sealing the edges tightly (pinch with your fingers or



use a fork).

4. Cook in the air fryer at 375°F for **10-12 minutes** or until golden brown.

The Secret to Crispy Air Fryer Pizza Rolls: Pro Tips

1. Preheat Your Air Fryer

Always preheat your air fryer for a few minutes before placing the pizza rolls inside. This ensures even cooking and crispiness.

2. Don't Overfill the Rolls

While it's tempting to pack in extra fillings, overstuffing can cause the rolls to burst open during cooking. Keep the fillings balanced for best results.

3. Brush with a Light Layer of Oil

For an extra crispy texture, lightly brush the outside of the dough with oil or melted butter before air frying.

4. Leave Adequate Space

Avoid overcrowding the air fryer basket. Leaving some space between the rolls allows air to circulate properly, cooking them evenly.

5. Check and Shake

Halfway through cooking, check on the rolls and give the basket a gentle shake to ensure even browning on all sides.

6. Serve Immediately

To enjoy their crispy, gooey perfection, serve the pizza rolls as soon as they're done. Pair with your favorite dipping sauce for added flavor!

Air Fryer Pizza Rolls Reddit Reviews and Hacks

Ever wondered what Redditors suggest? Here are some creative hacks from the Reddit air fryer community for next-level pizza rolls.



- **Cheesy “Finishing Touch”:** Add shredded cheese to the tops of pizza rolls two minutes before they’re done.
- **Sauce Dip Essentials:** Pair with garlic butter or ranch for a superior dipping experience.
- **Stuffing Hacks:** Experiment with fillings like mac and cheese, buffalo chicken, or even a dessert twist with Nutella!

Exploring Air Fryer Pizza Rolls TikTok Trends

TikTok has taken air fryer pizza rolls to a whole new level with viral trends that push creativity to the limit. Here’s a step-by-step guide to some popular hacks straight from the platform:

1. Crispy Parmesan Coating

- Toss pizza rolls in a light mixture of olive oil and grated Parmesan cheese before air frying.
- Arrange them in a single layer in the air fryer basket and cook at 375°F for 8-10 minutes.
- Enjoy a crispy, cheesy outer layer while keeping the inside gooey.

2. Pizza Roll Nachos

- Spread cooked pizza rolls on a plate or tray.
- Add layers of shredded cheese, jalapeños, diced tomatoes, and any toppings you love.
- Pop everything back into the air fryer or microwave to melt the cheese, then serve with sour cream or guacamole.

3. “Loaded Roll Skewers” Hack

- Thread pizza rolls onto skewers with alternating ingredients like cooked bacon, bell peppers, and mozzarella chunks.
- Air fry the skewers at 380°F for 6-8 minutes, ensuring everything heats evenly.
- Drizzle with BBQ sauce or marinara for a fun, portable snack.

These TikTok-inspired hacks guarantee your pizza rolls stand out as the talk of the table!



Customizing Air Fryer Pizza Rolls

1. Choose Your Filling Favorites

- Carefully slice open partially cooked pizza rolls to create a pocket for extra fillings.
- Experiment with ingredients like diced pepperoni, sautéed mushrooms, or chopped jalapeños.

2. Stuff and Seal

- Add a small amount of your chosen filling into the pocket, being careful not to overfill.
- Gently press the edges of the roll to seal it back up, ensuring the fillings stay inside while cooking.

3. Season for Flavor

- Brush each pizza roll lightly with olive oil or melted butter for added crispiness.
- Sprinkle with garlic powder, dried oregano, or grated Parmesan for a flavor boost.

4. Air Fry to Perfection

- Preheat the air fryer to 375°F and arrange your customized rolls in a single layer.
- Cook for 6-8 minutes, shaking the basket halfway through to ensure even browning.

5. Serve and Enjoy

- Serve the rolls warm with your favorite dipping sauces, such as ranch, marinara, or spicy aioli.
- Garnish with fresh herbs like parsley or basil for a gourmet touch.

With these simple steps, you can transform plain pizza rolls into delicious, personalized snacks that everyone will love!

How to Store and Reheat Air Fryer Pizza Rolls

To keep your air fryer pizza rolls fresh and tasty, follow these simple steps for storage and reheating:

1. Storing the Pizza Rolls

- Allow the pizza rolls to cool completely before storing.
- Place them in an airtight container lined with paper towels to absorb excess moisture.



- Store in the refrigerator for up to 3-4 days.

2. Reheating the Pizza Rolls

- Preheat the air fryer to 350°F.
- Arrange the pizza rolls in a single layer in the air fryer basket to ensure even heating.
- Heat for 3-5 minutes, or until they are warmed through and crispy on the outside.
- Serve immediately and enjoy!

By following these steps, you can easily enjoy leftover pizza rolls with the same delicious crunch as when they were freshly made!

Healthier Pizza Rolls in the Air Fryer

Making healthier pizza rolls in the air fryer is simple and just as satisfying! Follow these steps for a lighter, homemade version that still packs flavor and crunch:

1. Prepare the Ingredients

- Use whole-grain or low-carb wraps as the base for the rolls.
- Opt for low-fat cheese and add plenty of fresh vegetables like diced bell peppers, spinach, or mushrooms for added nutrition.
- Choose a lean protein such as grilled chicken or turkey for the filling.

2. Assemble the Pizza Rolls

- Cut the wraps into small squares or strips suitable for rolling.
- Place a small amount of filling in the center of each piece. Be careful not to overfill to avoid spilling.
- Roll the wraps tightly, sealing the edges with a dab of water or egg wash if needed.

3. Cook in the Air Fryer

- Preheat the air fryer to 375°F.
- Arrange the rolls in a single layer in the air fryer basket, leaving space between each one for proper air circulation.
- Spray the rolls lightly with cooking spray to achieve a crispy texture.

4. Air Fry to Perfection

- Cook the rolls for 8-10 minutes, turning them halfway through to ensure even browning.



- Check that the wraps are golden brown and the cheese inside has melted before removing them from the air fryer.

5. Serve and Enjoy

- Allow the pizza rolls to cool for 1-2 minutes before serving.
- Pair with a side of marinara or yogurt-based dipping sauce for a healthier twist on the classic side.

By choosing wholesome ingredients and using the air fryer for a crispy finish, you can create a healthier version of pizza rolls that everyone will love!

Comparing Air Fryer Pizza Rolls with Oven-Baked Options

Feature	Air Fryer Pizza Rolls	Oven-Baked Pizza Rolls
Cooking Time	Approximately 8-10 minutes	Around 12-15 minutes
Crispiness	Achieves a crispier, evenly cooked texture	May result in a softer texture
Healthiness	Requires minimal oil	Can require slightly more oil or none
Energy Efficiency	Uses less energy due to shorter cooking time	May use more energy for preheating and baking
Convenience	Quick preheating and easy cleanup	Longer preheating and more cleanup

This table highlights the main differences between preparing pizza rolls in an air fryer versus baking them in an oven. The choice depends on your preference for texture, time considerations, and desired convenience.

Conclusion

Air fryer pizza rolls are a fantastic option for anyone looking to enjoy a quick, delicious snack with a healthier twist. Their crispiness, shorter cooking time, and energy efficiency make them a standout choice compared to oven-baked options. Whether you're preparing them for a party, a family snack, or a personal treat, the air fryer ensures a convenient and satisfying result. Ultimately, the choice between air frying and baking comes down to your personal preferences and lifestyle, but it's hard to beat the combination of flavor, texture,



and convenience provided by air-fried pizza rolls!

FAQs

1. Can I cook frozen pizza rolls directly in the air fryer?

Yes, you can cook frozen pizza rolls directly in the air fryer without thawing them. Simply preheat your air fryer, follow the recommended cooking time and temperature, and enjoy perfectly crispy pizza rolls.

2. How long should I cook pizza rolls in an air fryer?

Typically, pizza rolls take about 6-8 minutes at 375°F (190°C) in an air fryer. However, cooking times may vary based on the air fryer model, so it's best to check for crispness and adjust accordingly.

3. Do I need to use oil when air frying pizza rolls?

No additional oil is needed for cooking pizza rolls in an air fryer. They become crispy without it, making this method healthier than traditional frying.

4. How can I avoid pizza rolls bursting in the air fryer?

To reduce the chances of bursting, avoid overfilling the fryer with rolls and ensure they are spaced out. Monitor the cooking time closely to prevent overheating.

5. Can I reheat pizza rolls in the air fryer?

Yes! To reheat pizza rolls, set the air fryer to 350°F (175°C) and heat them for 3-4 minutes until they're warm and crispy again.