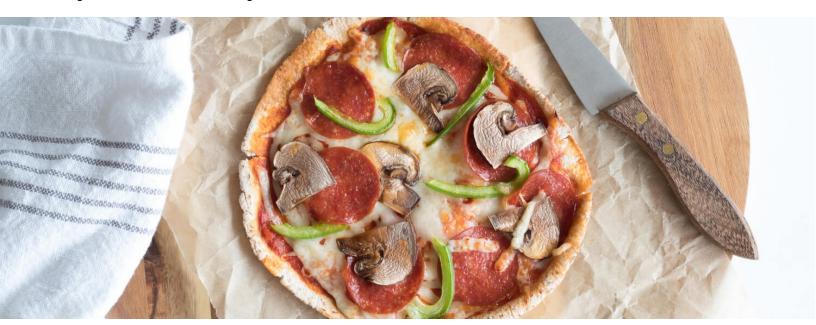
# Air Fryer Pepperoni & Veggie Pita Pizza

6 ingredients · 15 minutes · 1 serving



#### **Directions**

- Preheat the air fryer to 400°F (205°C). Spread the sauce evenly over the pita and top evenly with mozzarella.
- 2. Top with pepperoni, bell pepper, and mushroom.
- Cook in the air fryer for five to seven minutes or until the cheese is melted and bubbly. Slice and enjoy!

## **Notes**

#### Leftovers

Best enjoyed fresh. Refrigerate in an airtight container for up to one day. Reheat in the air fryer, oven, or toaster oven.

## **Serving Size**

One serving is one pita pizza.

#### Make It Vegan

Use a plant-based cheese and pepperoni alternative or omit both and load with veggies.

#### **More Flavor**

Sprinkle with chili flakes and/or oregano.

## **Additional Toppings**

Olives, onions, and fresh herbs.

# Gluten-Free

Use a gluten-free pita instead.

# Ingredients

2 tbsps Pizza Sauce

1 Whole Wheat Pita

1 1/2 ozs Mozzarella Cheese (grated)

1/3 oz Pepperoni (sliced)

1/8 Green Bell Pepper (medium, sliced)

1 Cremini Mushrooms (large, sliced)

Nutrition		Amount per serving	
Calories	346	Cholesterol	47mg
Fat	14g	Sodium	666mg
Carbs	40g	Vitamin A	569IU
Fiber	5g	Vitamin C	16mg
Sugar	4g	Calcium	182mg
Protein	17g	Iron	3mg