

Air Fryer Pepperoni & Veggie Pita Pizza

6 ingredients · 15 minutes · 1 serving



Directions

1. 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.
3. 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 **tbps** 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