



Homemade Stromboli Air Fryer

Description

Enjoy a delicious homemade Stromboli with crispy crust and melted cheese, all made conveniently in your air fryer.

About Time

Prep Time: 15 minutes

Cook Time: 15-20 minutes

Total Time: 30-35 minutes

Servings: 4-6

Ingredients

- 1 tube of Pillsbury pizza crust
- 8 slices of deli ham
- 10 slices of Genoa salami
- 12 slices of sandwich pepperoni
- 8 slices provolone cheese or mozzarella (or use shredded cheese)
- 2 tablespoons butter
- 2 minced garlic cloves
- 2 teaspoons chopped parsley
- 3 tablespoons Parmesan cheese

Instructions

- **Prepare Garlic Butter:**
 - Melt the butter in the microwave and mix in the minced garlic, parsley, and Parmesan cheese. Set aside.
- **Prepare the Crust:**
 - Stretch the pizza crust out on a piece of parchment paper to almost the size of your air fryer

basket.

- **Layer the Ingredients:**
 - Layer the deli meats on the stretched-out pizza crust, starting with the ham, followed by the salami, and then the pepperoni.
 - Layer the cheese last.
- **Roll the Stromboli:**
 - Roll the Stromboli longwise and ensure the seam is sealed well.
 - Seal the ends by pinching them and molding any excess dough to the underside of the Stromboli.
- **Score and Top:**
 - Score the top of the Stromboli a few times with a serrated knife to allow steam to escape while baking.
 - Brush the top with the garlic butter mixture.
- **Preheat the Air Fryer:**
 - Preheat your air fryer to 350°F (175°C) for about 5 minutes.
- **Air Fryer Cooking:**
 - Place the prepared Stromboli in the air fryer basket on a piece of parchment paper (make sure the paper is trimmed to fit and doesn't touch the heating elements).
 - Cook at 350°F (175°C) for 15-20 minutes, or until the crust is golden brown and cooked through. Check halfway through cooking and adjust time as needed to ensure even browning.
- **Serve:**
 - Once cooked, carefully remove the Stromboli from the air fryer and let it cool slightly before slicing.
 - Serve with marinara sauce on the side for dipping.

Amount Per Serving

Calories: 1 kcal

Serving: 1 servings, Carbohydrates: 21.5 g, Protein: 22.5 g, Fat: 3.5 g, Saturated Fat: 1 g, Cholesterol: 69 mg, Sodium: 426.5 mg, Fiber: 1.5 g, Sugar: 1.5 g

Category

1. Air Fryer Recipes

Date

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