



Pizza Bagels

Ingredients

- 2 plain bagels, split
- ½ cup jarred tomato sauce
- 4 slices provolone cheese (about 4 oz)
- 1 cup shredded mozzarella cheese (about 4 oz)
- 1 tsp dried oregano
- ½ tsp crushed red pepper flakes (*optional*)
- Optional toppings:
 - Mini pepperoni slices
 - Sliced roasted red peppers
 - Sliced black olives
 - Banana pepper rings
- Freshly grated Parmesan cheese, for serving

Instructions

1. Preheat & Toast Bagels:

Preheat your 6-quart air fryer to 350°F (175°C).

Place the bagel halves, cut-side up, in the basket and air fry for **2 minutes** until lightly toasted.

2. Assemble the Pizza Bagels:

Remove the bagels from the air fryer.

Top each half with:

- 2 tbsp tomato sauce
- 1 slice of provolone
- ¼ cup shredded mozzarella

- ¼ tsp dried oregano
- A pinch of red pepper flakes (*optional*)
- Any desired toppings (pepperoni, olives, etc.)

3. **Air Fry Until Crispy and Melty:**

Return the topped bagels to the air fryer.

Cook at 350°F for **4–5 minutes**, or until the cheese is melted, bubbly, and lightly golden in spots.

4. **Serve:**

Sprinkle with freshly grated Parmesan and serve hot.