

Shish Kabob Pizza

Ingredients:

- Refrigerated Pizza Dough
- Onions, quartered
- Peppers, cut into large chunks
- Mushrooms, cut into large chunks
- Cherry/grape tomatoes, whole
- Pepperoni
- Precooked chicken sausage links, cut into bit sized pieces
- Mozzarella cheese, shredded
- Marinara or pizza sauce, for serving
- You also need: Deluxe Air Fryer Skewer set or bamboo skewers

Directions:

1. Soak your bamboo skewers if you are using them (It will help keep them from burning).
2. Thread your pizza ingredients on your skewers in alternating order.
3. Unroll your refrigerated dough onto a floured surface, or pastry mat. Cut 1 inch strips (short side) to match the number of skewers you've made (8-10). Starting at the bottom of your skewer, pierce the bottom of the dough to secure, then wrap the dough around your ingredients pulling gently to stretch. When you reach the end of the skewer, wrap back down the skewer until you are out of dough. Secure the end by sticking it to other parts of the dough.

Deluxe Air Fryer Directions:

Install your skewers into your Rotisserie wheels, careful the dough isn't touching each other (I could only get 4 at a time on mine). Install your wheel into the machine and air fry on Rotisserie Function (400°F on rotate) for around 10-12 minutes or until pizza dough is golden brown. Uninstall the skewers from the wheel before you sprinkle with cheese and serve with your fav sauce.

Air Fryer cooking directions:

Arrange kabobs on the air fryer tray (coated with a little oil). Air fry at 400°F for 12 minutes, turning halfway through the cooking. You'll know they are done when the pizza dough is golden brown. Top with shredded cheese immediately upon coming out of the oven. Serve with your fav sauces.

Oven cooking directions:

Arrange kabobs on your baking tray (coated with a little oil) and bake in a preheated oven at 400°F for 10-12 minutes or until your pizza dough is golden brown. Top with shredded cheese immediately upon coming out of the oven. Serve with your fav sauces.

Original recipe from Taste of Home: <https://www.tasteofhome.com/recipes/pizza-on-a-stick/>