

AIR FRYER MEATBALL SUB CRESCENT ROLLS

Prep Time: 15 Minutes - Start to Finish: 55 Minutes

Meatball subs in the air fryer? You bet! Pillsbury™ Original Crescent Rolls make it as easy as fill, roll, bake. Serve with pizza sauce for dipping, and wow everyone at the table.

1 can (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)
1 cup pizza sauce, heated
4 slices mozzarella cheese (3 oz), each cut into 4 strips
16 frozen Italian meatballs, cooked as directed on package (8 oz)
1 tablespoon butter
1 teaspoon grated Parmesan cheese
1/4 teaspoon Italian seasoning

1. Cut 8-inch round of cooking parchment paper, and place in bottom of air fryer basket.
2. Unroll dough; separate into 8 triangles. Spread 1/2 teaspoon pizza sauce on each triangle. Top each with 2 strips cheese and 2 meatballs.
3. Roll up, starting at shortest side of triangle and rolling to opposite point. In small microwavable bowl, heat butter uncovered on High 30 to 60 seconds or until melted. Stir in Parmesan cheese and Italian seasoning. Brush mixture evenly over tops of crescent rolls.
4. Place 4 crescent rolls point side down on parchment paper in air fryer basket. Cover remaining crescent rolls with plastic wrap, and refrigerate.
5. Set air fryer to 300°F; cook 7 minutes. With tongs, turn over each one; cook 7 to 9 minutes longer or until golden brown. Remove from air fryer. Repeat with remaining 4 crescent rolls. Cool 5 minutes before serving. Serve warm crescents with remaining warm pizza sauce for dipping.

4 servings (2 crescent rolls each)

2 Crescent Rolls Calories 460 (Calories from Fat 220); Total Fat 25g (Saturated Fat 11g, Trans Fat 0.5g); Cholesterol 80mg; Sodium 1130mg; Total Carbohydrate 37g (Dietary Fiber 1g, Sugars 10g); Protein 22g
% Daily Value: Vitamin A 15%; Vitamin C 6%; Calcium 25%; Iron 20%;
Exchanges: 1 1/2 Starch, 1 Other Carbohydrate, 2 1/2 Medium-Fat Meat, 2 1/2 Fat
Carbohydrate Choice: 2.5

No parchment paper? No problem! Use a 10-inch piece of foil. Spray with cooking spray before adding crescents to air fryer.

Round out the meal! Add a simple green salad tossed with Italian dressing.

Air fryer temperature control settings vary according to brand and model. If your air fryer does not have the exact temperature setting called for in the recipe, consult your manual for suggested temperature settings.

Our recipes do not call for preheating your air fryer. Just set the temperature, and start. Never preheat with parchment paper alone.

