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Totino's pizza instructions

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Totino's Party Pizzas are (as advertised) great for parties, and they are equally tasty as a quick snack or small meal. Despite variations that call for microwaving the pizza, the results are best when they come out of the oven hot, melty, and crispy. In addition to the basic baking recipe, though, you options are nearly endless when it comes to making your Totino's Party Pizza your own.
1 Preheat your oven to 450 °F (232 °C). Any lower temperature will leave the crust soggy and may not cook the pizza fully, which can pose health hazards. If you are using a toaster oven, preheat it at this same temperature setting. Please note: These are up-to-date baking instructions according to the Totino's website, but follow whatever baking instructions appear on the box if they are different from those here.
2 Take the pizza out of the box. Then cut the plastic wrap and peel it completely off of the pizza. Don't forget to remove the plastic in your haste to enjoy a hot pizza. It will melt all over the pizza and make it inedible, and might make a big mess in your oven. Do not allow your pizza to thaw before baking. Get it out of the freezer only as your oven is preheating. Advertisement
3 Put the pizza in the oven. When your oven (or toaster oven) has finished preheating, place the pizza directly on the middle oven rack. This will produce the crispiest crust. Alternatively, you can also place the pizza on a cookie sheet, which can either be room temperature or preheated (by placing it in the oven ahead of time). This will not produce the same degree of crust crispiness, though. Be careful. Remember, the oven and the rack will be extremely hot. If you are a child or are inexperienced with using the oven, have an adult or more knowledgeable baker assist you. Advertisement
1 Bake the pizza until the cheese in the middle is melted and the outer rim is golden brown. Cooking times vary slightly depending upon the Party Pizza variety you choose and the type of oven you use. Follow the package instructions. For instance: A cheese pizza should bake for approximately 11-12 minutes on the oven rack, 13-14 minutes on a cookie sheet, and 17-18 minutes in a toaster oven. A pepperoni pizza should bake for roughly the same amount of time as a cheese pizza. A supreme pizza should bake for about 14-16 minutes on the oven rack, and 17-19 minutes either on a cookie sheet or in a toaster oven. Remember, however, to trust your eyes and remove the pizza when it looks done. These thin, small pizzas will overcook and burn quickly!
2 Take the pizza out of the oven using a spatula. This is the easiest way to take the pizza out because a spatula can get right under the pizza to lift it and bring it forward. If the pizza is on a baking sheet, remove the sheet from the oven first. Hold the spatula in one hand and a plate big enough to hold the pizza in the other. Quickly transfer the hot pizza to the plate, either by sliding or lifting and placing it with the spatula. Remember — the pizza is hot, and so is the pan (if you used one). Be careful.
3 Start your Totino's party. If you are making it for yourself, you don't necessarily have to cut the pizza. You can just eat it whole. If you're sharing the pizza or want to be a bit more refined in your eating, use a pizza cutter to divide the pizza into pieces. (Totino's Party Pizzas are now square instead of round, so you'll get smaller squares instead of slices.) Advertisement
1 Try out the "seven minute" variation. If you are in even more of a hurry or just really want to ensure maximum crispiness, you can try a variation that utilizes your microwave and your oven set on the broiler setting. Preheat your oven (or separate broiler) on the maximum broiler setting. Place a sturdy cookie sheet in the broiler to preheat as well, putting it on a rack that is as close to the heating element as possible. Put your frozen, unwrapped Totino's Party Pizza on a microwave-safe plate. Microwave it on "high" until the pizza is completely thawed. The pizza will be soft and pliable and the cheese will have begun to melt. Carefully remove the hot cookie sheet from the broiler. Carefully slide the pizza from the plate to the hot cookie sheet. Carefully place the hot cookie sheet back into the broiler. Carefully wait for the pizza to finish baking. Remove your pizza from the broiler when it is crispy, bubbly, and browned.
2 Add your own toppings to the pizza before baking. You can't control what ingredients are inside the Party Pizza, but you can control the toppings. Start with a plain cheese pizza and add whatever veggies, cheeses, cooked meats, or other items that you wish.[1] You can add chopped fresh or sauteed onions, bell peppers, olives, mushrooms, or other veggies; any cooked meats, from pepperoni to last night's leftover chicken; extra mozzarella or other good melting cheeses; and any other toppings that will safely cook to the proper temperature in the time it takes to bake the pizza. Don't overload the pizza, though. Totino's pizzas have a very thin crust and won't easily stand up to a mountain of toppings.
3 Add fresh toppings at the end of the baking process. You can also personalize your Totino's Party Pizza as it completes its journey to crispy deliciousness. For instance, you can brush garlic butter, garlic oil, or olive oil along with pepper and parmesan onto the outer rim of the pizza during the last two minutes or so of baking.[2] Or, you can add chopped fresh tomatoes, parmesan or feta cheese, fresh herbs like basil and oregano, or dried chile flakes to the finished pizza. If you want to make a Totino's Party Pizza as healthy as possible, try adding tender mixed greens tossed with oil and vinegar on top. Advertisement
Add New Question
Question
How long do you cook a Totino's pizza in the oven?
Usually 11-13 minutes depending on the oven temperature. Ask a Question
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This article was reviewed by Jennifer Levasseur and by wikiHow staff writer, Christopher M. Osborne, PhD. Chef Jennifer Levasseur is a Personal Chef and the Owner of The Happy Cuisiniere based in Breckenridge, Colorado. She has over 12 years of culinary experience and specializes in Mountain and Contemporary Rustic cuisine. Moreover, she can craft dishes and modify menus to accommodate dietary restrictions, such as gluten-free, vegetarian, vegan, pescatarian, and dairy-free diets. In addition to a Bachelor's degree in Marketing and Management from the University of Houston, Chef Jennifer holds Associate's degrees in Culinary Arts and Baking & Pastry Arts from Houston Community College. This article has been viewed 95,179 times.
Co-authors: 22 Updated: March 10, 2025 Views: 95,179 Categories: Pizza Print Send fan mail to authors
Thanks to all authors for creating a page that has been read 95,179 times. If you're a pizza lover looking for a quick and hassle-free meal, Totino's Pizza is the perfect choice. With its crispy crust, flavorful toppings, and convenience, it has become a go-to option for pizza enthusiasts. In this article, we will guide you through the simple process of cooking Totino's pizza in the oven, ensuring that it comes out perfectly cooked and delectable. So let's dive in and discover the best way to enjoy Totino's Pizza straight from your oven! Do you like this article? How to Cook Totino's Pizza in Oven: Cooking Totino's pizza in the oven is quite easy and straightforward. Follow these simple steps to achieve a delicious result.
1 **Preheat your oven:** Preheat your oven to 450°F (232°C). This will ensure that the pizza gets cooked evenly and thoroughly.
2 **Prepare a baking sheet:** Get a baking sheet or a pizza stone and place the Totino's pizza on top. The baking sheet will help distribute the heat evenly across the pizza, giving you a crispy crust.
3 **Place the pizza in the oven:** Put the baking sheet with the Totino's pizza on the center rack of the oven. Avoid placing it too close to the top or bottom of the oven to prevent uneven cooking.
4 **Bake the pizza:** Allow the pizza to bake for 10-12 minutes or until the crust turns golden brown and the cheese is melted and bubbly. Keep an eye on it to prevent burning.
5 **Remove from the oven:** Using oven mitts, carefully remove the baking sheet from the oven. Let the pizza cool for a minute or two before slicing and serving.
6 **Slice and enjoy:** Finally, slice the Totino's pizza into desired portions, serve it hot, and give the mouthwatering flavors. Now that you know the basic steps to cook Totino's pizza perfectly, let's address some commonly asked questions to help you enhance your cooking experience.
FAQs:
1. Can I cook Totino's pizza directly on the oven rack? No, it is recommended to use a baking sheet or a pizza stone to cook Totino's pizza. This will prevent the crust from sticking and ensure even cooking.
2. What temperature should I set my oven to? Preheat your oven to 450°F (232°C) to achieve the desired results.
3. Can I cook more than one Totino's pizza at a time? Yes, you can cook multiple Totino's pizzas at once by placing them on separate baking sheets. However, you may need to adjust the cooking time accordingly.
4. Do I need to thaw the pizza before cooking? No, Totino's pizza is designed to be cooked from frozen for optimal convenience.
5. How long should I bake the pizza for? Bake the Totino's pizza for 10-12 minutes or until the crust becomes golden brown and the cheese is bubbly and melted.
6. Can I use a convection oven to cook Totino's pizza? Yes, a convection oven can be used. However, you may need to reduce the cooking time slightly since convection ovens tend to cook faster.
7. Can I add extra toppings to my Totino's pizza? Yes, you can enhance the flavor of your Totino's pizza by adding extra toppings such as pepperoni, mushrooms, onions, or bell peppers.
8. Can I cook Totino's pizza in a toaster oven? Yes, you can cook Totino's pizza in a toaster oven following the same cooking instructions as for a regular oven.
9. Should I flip the pizza halfway through cooking? It is not necessary to flip the pizza during cooking. Just let it bake on one side until golden brown.
10. Can I cook Totino's pizza on a grill? While it is possible to cook Totino's pizza on a grill, it is not the recommended method. The intense heat may cause the crust to burn or cook unevenly.
11. Do I need to oil the baking sheet? No, there is no need to oil the baking sheet for cooking Totino's pizza. The pizza itself contains enough oil to prevent sticking.
12. Can I reheat cooked Totino's pizza? Yes, you can reheat cooked Totino's pizza. Simply place it back in the oven or use a microwave, heating it until it reaches the desired temperature.
Now armed with these cooking tips and answers to common questions, you can confidently prepare and enjoy a delicious Totino's pizza cooked to perfection. Get ready to indulge in this quick and delightful meal straight from your oven! Watch this awesome video to spice up your cooking! Your friends have asked us these questions - Check out the answers!
How to Cook Totino's Pizza in the Oven
Totino's Pizza is a delicious and convenient frozen pizza that can be cooked in the oven in just a few minutes. With just a few simple steps, you can have a hot, cheesy pizza ready to eat in no time. In this article, we will show you how to cook Totino's Pizza in the oven. We will provide step-by-step instructions, as well as tips and tricks to help you make the perfect pizza. So whether you're looking for a quick and easy meal or a fun and easy way to feed a crowd, Totino's Pizza is the perfect choice.
Steps to Cook Totino's Pizza in the Oven
1. Preheat your oven to 450 degrees Fahrenheit.
2. Remove the pizza from the packaging and place it on a baking sheet.
3. Bake the pizza for 10-12 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
4. Remove the pizza from the oven and let it cool for a few minutes before slicing and serving.
Tips for Cooking Totino's Pizza in the Oven
To make sure the pizza cooks evenly, preheat your oven to 450 degrees Fahrenheit before you start cooking. For a crispier crust, bake the pizza on a baking sheet that has been sprayed with cooking spray. If you want to add your own toppings to the pizza, add them after the pizza has been baked for 5-7 minutes. Totino's Pizza is best served fresh, but it can also be reheated in the oven or microwave.
Step Instructions
Image 1
Preheat oven to 450 degrees F (230 degrees C).
2
Open the Totino's pizza box and remove the pizza.
3
Place the pizza on a baking sheet.
4
Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
5
Let the pizza cool for a few minutes before slicing and serving.
How to Cook Totino's Pizza in the Oven
Totino's Pizza is a frozen pizza that is a popular choice for quick and easy meals. It is made with a thin crust, tomato sauce, cheese, and pepperoni. Totino's Pizza can be cooked in the oven, microwave, or toaster oven. However, the best way to cook Totino's Pizza is in the oven. Ingredients
1 Totino's Pizza
Cooking spray
Instructions
1. Preheat the oven to 425 degrees Fahrenheit.
2. Place a baking sheet in the oven to heat up.
3. Remove the pizza from the packaging.
4. Place the pizza on the hot baking sheet.
5. Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
6. Let the pizza cool for a few minutes before slicing and serving.
Tips
To make the pizza more crispy, cook it for a few minutes longer. To add your own toppings, simply add them to the pizza before baking. Totino's Pizza can also be cooked in the microwave or toaster oven. However, the oven will produce the best results. Enjoy!
How to Cook Totino's Pizza in Oven?
Totino's Pizza is a frozen pizza that is a popular choice for quick and easy meals. It is made with a thin crust, pizza sauce, and cheese, and is topped with your choice of pepperoni, sausage, vegetables, or other toppings. Totino's Pizza can be cooked in the oven or in the microwave, but the oven is the best way to get a crispy crust and evenly cooked pizza. Ingredients
1 Totino's Pizza
Cooking spray
Instructions
1. Preheat the oven to 450 degrees Fahrenheit.
2. Spray a baking sheet with cooking spray.
3. Remove the Totino's Pizza from the packaging and place it on the baking sheet.
4. Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
5. Remove the pizza from the oven and let it cool for a few minutes before slicing and serving.
Tips
To get a crispier crust, bake the pizza on a preheated baking stone. To make the pizza more flavorful, brush the crust with olive oil before baking. Add your favorite toppings to the pizza before baking. For a healthier option, bake the pizza with a light olive oil spray instead of butter or oil. Totino's Pizza is a delicious and easy-to-make frozen pizza that is perfect for a quick and easy meal. By following these instructions, you can make a perfectly cooked pizza that is sure to please everyone. How long does it take to cook Totino's pizza in the oven?
Totino's pizza takes about 15-20 minutes to cook in the oven. What temperature should I cook Totino's pizza at?
Totino's pizza should be cooked at 400 degrees Fahrenheit.
**Can I cook Totino's pizza on a baking sheet?
Yes, you can cook Totino's pizza on a baking sheet. However, it will take a few minutes longer to cook than if it were thawed.
**What should I do if my Totino's pizza is not cooked all the way through?
If your Totino's pizza is not cooked all the way through, you can place it back in the oven for a few more minutes. Be sure to check the pizza frequently to avoid burning it.
**What are some tips for making Totino's pizza more delicious?
Here are a few tips for making Totino's pizza more delicious: Add your own toppings. Totino's pizza is a great blank canvas for your own creative toppings. Try adding some fresh vegetables, meats, or cheeses to your pizza. Drizzle with sauce. A little bit of sauce can really take your Totino's pizza to the next level. Try drizzling some marinara sauce, barbecue sauce, or ranch dressing on your pizza. Bake it until it's crispy. Totino's pizza is best when it is cooked until the crust is golden brown and crispy. What are some common mistakes people make when cooking Totino's pizza?
Here are a few common mistakes people make when cooking Totino's pizza: Not cooking the pizza long enough. Totino's pizza needs to be cooked until the crust is golden brown and the cheese is melted and bubbly. Overcooking the pizza. Totino's pizza can easily be overcooked, resulting in a dry and tough crust. Not preheating the oven. Preheating the oven helps to ensure that the pizza cooks evenly. How can I store Totino's pizza leftovers?
Totino's pizza leftovers can be stored in an airtight container in the refrigerator for up to 3 days. You can also freeze Totino's pizza for up to 2 months. To reheat frozen Totino's pizza, simply thaw it in the refrigerator overnight and then bake it in the oven until it is heated through.
cooking Totino's pizza in the oven is a simple and straightforward process. By following the steps outlined in this article, you can enjoy a delicious and satisfying meal in no time. Here are a few key takeaways to remember: Preheat your oven to 400 degrees Fahrenheit. Place the pizza on a baking sheet and bake for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly. Remove the pizza from the oven and let it cool for a few minutes before slicing and serving. With just a few simple steps, you can enjoy a delicious Totino's pizza that is sure to please everyone. So what are you waiting for? Get cooking!
Kelsey Hammons I was born and raised in the fabulous state of Maryland but recently decided to pack up my stuff and move to the Midwest city they call Chicago. I hope to capture all of my life's adventures of living in the windy city. AKA the food I cook, my journey to the Chicago Marathon, the books I read and the trashy TV shows I watch. I'm a health-nut, book-worm and exercise fiend. Join me, Kelsey, on this exciting journey as I embrace the challenges and joys of my new life in Chicago. From mastering the art of healthy cooking to lifting the pavement for marathon training, my blog is a window into my world of self-discovery and fun. When it comes to convenience and flavors that satisfy your late-night cravings or quick meal prep, few things beat a classic Totino's pizza. And while traditional oven cooking may be the norm, have you ever considered cooking it in an air fryer? Cooking a Totino's pizza in an air fryer not only speeds up the process but also results in a crispy, delicious crust that you just can't resist. Whether you're a busy parent, a college student, or simply a pizza lover, this guide will walk you through the art of perfecting Totino's pizza in your air fryer. What is Totino's Pizza?
Totino's Pizza is a well-loved frozen pizza brand known for its affordability and convenience. Originating from the Totino family in the 1950s, these pizzas have earned a loyal following thanks to their unique combination of crispy crust, zesty sauce, and a variety of toppings. You can find them in several versions, including pepperoni, three cheese, and even combinations that cater to various tastes. Why Choose an Air Fryer?
The air fryer has rapidly become a staple in many kitchens around the world, offering a range of benefits that make preparing meals easier than ever. Speed: Air fryers cook food quicker than traditional ovens, thanks to rapid air technology that circulates hot air around the food. Crispiness: Achieve a crispy texture similar to deep frying without having to use copious amounts of oil. Using an air fryer to cook Totino's pizza ensures an evenly cooked pizza with an irresistible crust, making it a favorite for many. Step-by-Step Guide to Cooking Totino's Pizza in an Air Fryer
Ready to cook? Let's get started! Below is a detailed step-by-step guide on how to air fry a Totino's pizza perfectly. What You'll Need
Before you jump in, make sure you have the following items: Totino's Pizza: Choose your preferred flavor. Air Fryer: Any standard air fryer will do. Spatula: To help remove the pizza without damaging it. Cooking Spray or Oil (Optional): For additional crispiness, though it's often not necessary. Preparation Steps
1. Preheat Your Air Fryer
Preheating your air fryer is crucial for achieving that perfect golden crust. Set your air fryer to 400°F (200°C) and let it preheat for approximately 3-5 minutes. This will ensure that your pizza starts to cook immediately when placed inside.
2. Prepare Your Pizza
While the air fryer preheats, get your Totino's pizza out of the packaging. If you want to enhance your pizza's toppings (think extra cheese, pepperoni, or vegetables), now is the time to add them. Just keep in mind that overloading your pizza might affect the cooking time and overall crispiness.
3. Place the Pizza in the Air Fryer
Carefully place the pizza in the air fryer basket. Ensure that there's enough space around the pizza to allow air to circulate efficiently. If your pizza is too large, you may need to cut it in half or opt for a smaller size.
4. Set the Cooking Time
Cook the pizza at 400°F (200°C) for around 6-8 minutes. Cooking time may vary based on the air fryer model and the thickness of the pizza, so keep an eye on it as it cooks. You want the cheese to be melted and bubbly, with the crust becoming golden brown.
5. Check for Doneness
At the 5-minute mark, start checking your pizza. Depending on your preference for crust crispiness, you might want to flip it halfway through. Use a spatula to lift the pizza gently and check the bottom. If you're satisfied with the crispiness, it's ready to come out. If not, let it cook for an additional 1-2 minutes.
6. Let it Cool
Once your pizza looks like a golden masterpiece, carefully remove it from the air fryer with the spatula. Let it rest for a few minutes before slicing. This will allow the cheese to set and can be the difference between perfect slices and melted chaos.
7. Slice and Serve
Now that your Totino's pizza has cooled slightly, grab a pizza cutter or knife and slice it into your preferred pieces. Enjoy your perfectly air-fried pizza alone or with your favorite dipping sauces, such as marinara or ranch. Tips for the Best Air-Fried Pizza Experience
To ensure you're getting the most delectable pizza possible, here are some expert tips: Don't Overcrowd the Air Fryer
Make sure to give your pizza enough space in the basket. It's tempting to try cooking multiple items at once, but overcrowding can lead to uneven cooking. Experiment with Toppings
As mentioned before, customizing your pizza can elevate the flavor profile. Consider adding items such as jalapeños, olives, or additional cheese for an even tastier experience. Keep an Eye on Time
Every air fryer heats differently. If you're trying air frying for the first time, keep an eye on your pizza, and don't hesitate to adjust the time according to your preferences. Use Optional Cooking Spray
If you prefer an extra crispy crust, lightly spray the pizza with cooking spray or brush it with a small amount of oil before cooking. This step is optional but can enhance the crispiness. Cleaning Your Air Fryer After Cooking
Now that you've devoured your Totino's pizza, it's important to properly clean your air fryer to maintain its performance. Step-by-Step Cleaning Process
Unplug the Air Fryer: Always start by unplugging the appliance after use. Allow to Cool: Let the air fryer cool down completely before you begin cleaning. Remove the Basket: Take out the basket and any other removable parts. Wipe Down the Interior: Use a damp cloth or sponge to wipe the inside of the air fryer. Avoid using abrasive cleaners that can scratch up the interior. Clean the Basket: Wash the basket and any removable components with warm, soapy water, or you can put them in the dishwasher if they are dishwasher-safe. Dry Thoroughly: After cleaning, make sure everything is completely dry before reassembling. Conclusion:
The Air Fryer Game-Changer
Cooking a Totino's pizza in an air fryer is a quick and easy way to enjoy a delicious meal without extensive prep time. Not only does the air fryer provide speed, but it also yields a delightful texture that enhances the enjoyment of your pizza. Whether it's a cozy night in or a quick snack after a long day, you now have a foolproof method to create the perfect Totino's pizza every time. By harnessing the power of the air fryer, you're not just saving time; you're elevating your pizza experience. So, next time you find yourself craving that cheesy goodness, remember that your air fryer is the key to achieving that crispy, delectable slice in no time!
What temperature should I set my air fryer to for cooking Totino's Pizza?
To achieve perfectly cooked Totino's Pizza, you should set your air fryer to a temperature of 380°F (193°C). This temperature allows for even cooking and ensures that the crust becomes crispy while the cheese melts thoroughly. Preheating the air fryer for a few minutes before placing the pizza inside can also help maintain consistent cooking temperatures throughout the process. Ensure that you monitor the cooking time and adjust it if necessary, as different air fryer models may vary slightly in temperature accuracy. Keeping an eye on your pizza as it cooks is essential to prevent burning and achieve that golden, crispy texture that everyone loves. How long does it take to cook Totino's Pizza in an air fryer?
Cooking Totino's Pizza in an air fryer generally takes about 8 to 10 minutes. However, this timing can vary depending on the thickness of the pizza and the specific air fryer model you are using. It's important to check the pizza at the halfway point of the cooking time to avoid overcooking or uneven results. If the pizza isn't cooked to your liking after the suggested time, you can continue to cook in one-minute increments until it reaches the desired degree of crispiness and warmth. Remember that the air fryer circulates hot air, cooking the pizza more efficiently compared to a traditional oven, so keeping an eye on it will ensure a perfect result. Should I use oil when cooking Totino's Pizza in an air fryer?
Using oil is generally not necessary when cooking Totino's Pizza in an air fryer since the pizza already contains enough fat from the cheese and other toppings. However, if you prefer an extra crispy crust, you can lightly spray the crust with a cooking oil spray before placing it in the air fryer. Just be cautious not to overdo it, as too much oil could lead to soggyness. If you do choose to add oil, consider using a high-smoke-point oil such as canola or avocado oil. A light coating should suffice, giving you the desired crispiness without overwhelming the pizza's flavor or texture. Can I cook multiple Totino's Pizzas at once in the air fryer?
Cooking multiple Totino's Pizzas at once in the air fryer is not recommended, as they need space for proper air circulation to achieve even cooking. Most air fryers have limited capacity, and stacking the pizzas could result in unevenly cooked surfaces and a soggy bottom. It's best to cook them one at a time for the best possible outcome. If you have a larger air fryer or a cooking basket with sufficient space, you may be able to fit two pizzas, but it's vital to arrange them so that there's enough room for hot air to circulate around each pizza. If you choose to cook more than one, keep an eye on the cooking time and check for doneness before removing them. What can I do if my Totino's Pizza is not cooking evenly?
If your Totino's Pizza is not cooking evenly, it could be due to a few factors, such as the arrangement within the air fryer basket or the actual air fryer model. To remedy this, stop the cooking process halfway through and check the pizza. You can gently rotate it or reposition it to ensure that all areas receive equal exposure to the hot air. Also, another tip for achieving even cooking is to avoid overcrowding the basket. Always ensure there is sufficient space between each item. If cooking multiple pizzas, try to leave as much room as possible for air circulation, which will result in a uniformly cooked pizza every time. Is it safe to cook frozen Totino's Pizza in an air fryer?
Yes, it is safe to cook frozen Totino's Pizza in an air fryer without thawing it first. In fact, one of the benefits of using an air fryer is its ability to cook frozen foods efficiently. Just set the air fryer to the appropriate temperature and cook for the suggested time as you would with a fresh pizza. Cooking from frozen also helps prevent the crust from getting too soggy while ensuring the toppings are cooked perfectly. Just remember to monitor the pizza closely during the last few minutes of cooking to avoid burning and check that the cheese is fully melted and bubbling. Download Article
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1 Preheat your oven to 450 °F (232 °C). Any lower temperature will leave the crust soggy and may not cook the pizza fully, which can pose health hazards. If you are using a toaster oven, preheat it at this same temperature setting. Please note: These are up-to-date baking instructions according to the Totino's website, but follow whatever baking instructions appear on the box if they are different from those here.
2 Take the pizza out of the box. Then cut the plastic wrap and peel it completely off of the pizza. Don't forget to remove the plastic in your haste to enjoy a hot pizza. It will melt all over the pizza and make it inedible, and might make a big mess in your oven. Do not allow your pizza to thaw before baking. Get it out of the freezer only as your oven is preheating. Advertisement
3 Put the pizza in the oven. When your oven (or toaster oven) has finished preheating, place the pizza directly on the middle oven rack. This will produce the crispiest crust. Alternatively, you can also place the pizza on a cookie sheet, which can either be room temperature or preheated (by placing it in the oven ahead of time). This will not produce the same degree of crust crispiness, though. Be careful. Remember, the oven and the rack will be extremely hot. If you are a child or are inexperienced with using the oven, have an adult or more knowledgeable baker assist you. Advertisement
1 Bake the pizza until the cheese in the middle is melted and the outer rim is golden brown. Cooking times vary slightly depending upon the Party Pizza variety you choose and the type of oven you use. Follow the package instructions. For instance: A cheese pizza should bake for approximately 11-12 minutes on the oven rack, 13-14 minutes on a cookie sheet, and 17-18 minutes in a toaster oven. A pepperoni pizza should bake for roughly the same amount of time as a cheese pizza. A supreme pizza should bake for about 14-16 minutes on the oven rack, and 17-19 minutes either on a cookie sheet or in a toaster oven. Remember, however, to trust your eyes and remove the pizza when it looks done. These thin, small pizzas will overcook and burn quickly!
2 Take the pizza out of the oven using a spatula. This is the easiest way to take the pizza out because a spatula can get right under the pizza to lift it and bring it forward. If the pizza is on a baking sheet, remove the sheet from the oven first. Hold the spatula in one hand and a plate big enough to hold the pizza in the other. Quickly transfer the hot pizza to the plate, either by sliding or lifting and placing it with the spatula. Remember — the pizza is hot, and so is the pan (if you used one). Be careful.
3 Start your Totino's party. If you are making it for yourself, you don't necessarily have to cut the pizza. You can just eat it whole. If you're sharing the pizza or want to be a bit more refined in your eating, use a pizza cutter to divide the pizza into pieces. (Totino's Party Pizzas are now square instead of round, so you'll get smaller squares instead of slices.) Advertisement
1 Try out the "seven minute" variation. If you are in even more of a hurry or just really want to ensure maximum crispiness, you can try a variation that utilizes your microwave and your oven set on the broiler setting. Preheat your oven (or separate broiler) on the maximum broiler setting. Place a sturdy cookie sheet in the broiler to preheat as well, putting it on a rack that is as close to the heating element as possible. Put your frozen, unwrapped Totino's Party Pizza on a microwave-safe plate. Microwave it on "high" until the pizza is completely thawed. The pizza will be soft and pliable and the cheese will have begun to melt. Carefully remove the hot cookie sheet from the broiler. Carefully slide the pizza from the plate to the hot cookie sheet. Carefully place the hot cookie sheet back into the broiler. Carefully wait for the pizza to finish baking. Remove your pizza from the broiler when it is crispy, bubbly, and browned.
2 Add your own toppings to the pizza before baking. You can't control what ingredients are inside the Party Pizza, but you can control the toppings. Start with a plain cheese pizza and add whatever veggies, cheeses, cooked meats, or other items that you wish.[1] You can add chopped fresh or sauteed onions, bell peppers, olives, mushrooms, or other veggies; any cooked meats, from pepperoni to last night's leftover chicken; extra mozzarella or other good melting cheeses; and any other toppings that will safely cook to the proper temperature in the time it takes to bake the pizza. Don't overload the pizza, though. Totino's pizzas have a very thin crust and won't easily stand up to a mountain of toppings.
3 Add fresh toppings at the end of the baking process. You can also personalize your Totino's Party Pizza as it completes its journey to crispy deliciousness. For instance, you can brush garlic butter, garlic oil, or olive oil along with pepper and parmesan onto the outer rim of the pizza during the last two minutes or so of baking.[2] Or, you can add chopped fresh tomatoes, parmesan or feta cheese, fresh herbs like basil and oregano, or dried chile flakes to the finished pizza. If you want to make a Totino's Party Pizza as healthy as possible, try adding tender mixed greens tossed with oil and vinegar on top. Advertisement
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How long do you cook a Totino's Pizza in the oven?
Usually 11-13 minutes depending on the oven temperature. Ask a Question
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This article was reviewed by Jennifer Levasseur and by wikiHow staff writer, Christopher M. Osborne, PhD. Chef Jennifer Levasseur is a Personal Chef and the Owner of The Happy Cuisiniere based in Breckenridge, Colorado. She has over 12 years of culinary experience and specializes in Mountain and Contemporary Rustic cuisine. Moreover, she can craft dishes and modify menus to accommodate dietary restrictions, such as gluten-free, vegetarian, vegan, pescatarian, and dairy-free diets. In addition to a Bachelor's degree in Marketing and Management from the University of Houston, Chef Jennifer holds Associate's degrees in Culinary Arts and Baking & Pastry Arts from Houston Community College. This article has been viewed 95,179 times.
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