

AIR FRYER FRIED PICKLES



SERVING SIZE



INGREDIENTS

ITEM

Fresh Dill Pickle Coins (Grillo's Pickles)
Konjac Flour
Garlic Powder
Paprika

QUANTITY

2 cups
½ cups
1 tsp.
1 tsp.

ITEM

Cajun Seasoning
Italian Seasoning
Cayenne Pepper
Olive Oil Cooking Spray

QUANTITY

½ tsp.
1 tsp.
¼ tsp.



PREPARATION

- Pat the pickle coins dry with paper towels to remove excess moisture.
- In a bowl, combine konjac flour, garlic powder, paprika, Cajun seasoning, Italian seasoning, and cayenne pepper.
- Toss the pickle coins in the flour mixture, ensuring they are evenly coated on all sides.
- Preheat your air fryer to 400°F (200°C) for about 3–5 minutes.
- Place the coated pickles in a single layer in the air fryer basket. Do not overcrowd to ensure even cooking.
- Lightly spray the pickles with olive oil cooking spray.
- Cook at 400°F (200°C) for 8–10 minutes, flipping halfway through, until the pickles are golden brown and crispy.
- Remove from the air fryer and serve immediately with your favorite dipping sauce (optional).