



Air Fryer Spicy Dill Pickle Fries

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

These air fryer pickle spears are easy to make and sure to please anyone who likes spicy food Go bold and use your favorite spicy dills for these tasty fries Serve with ranch dressing or your favorite dipping sauce

Ingredients

- - 1 cup all-purpose flour - ½ teaspoon paprika - ¼ cup milk - 1 egg
- beaten - 1 cup panko bread crumbs - 1 ½ (16 ounce) jars spicy dill pickle spears
- drained and patted dry - cooking spray

Instructions

1. Combine flour and paprika in a bowl. Whisk milk and beaten egg together in a second bowl. Place panko in a third bowl. Heat an air fryer to 400 degrees F (200 degrees C) according to the manufacturer's instructions. Dredge one pickle spear in flour mixture; shake off excess. Dip into egg mixture to coat
2. then lift up so excess egg drips back into the bowl. Press into panko to thoroughly coat. Place breaded pickle
3. unstacked
4. onto a plate. Repeat to bread remaining pickles. Spray breaded pickles lightly with cooking spray
5. then place into the air fryer basket in a single layer
6. working in batches if necessary to avoid overcrowding the fryer. Cook in the preheated air fryer until panko is golden brown
7. about 14 minutes
8. turning halfway through. Editor's Note: Nutrition data for this recipe includes the full amount of pickle juice. The actual amount consumed will vary.