

Air Fryer Roasted Asparagus

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

Asparagus is so good in the spring and sometimes you can find the really thick spears like I did This lovely air fryer side dish is ready in just a few minutes to enhance a weeknight dinner or maybe something more special

Ingredients

- - 1 pound fresh asparagus
- trimmed - 2 teaspoons extra-virgin olive oil - ½ teaspoon seasoned salt
- or to taste - 2 tablespoons grated Parmesan cheese - 2 tablespoons dried bread crumbs - cooking spray

Instructions

1. Preheat a 5.8-quart air fryer to 400 degrees F (200 degrees C) according to manufacturer's instructions. Place asparagus spears in a large bowl and toss with olive oil and seasoned salt. Combine grated Parmesan cheese and bread crumbs in a bowl. Toss with asparagus spears until evenly coated. Lightly spray air fryer basket with cooking spray and add the asparagus in a single layer. Air fry to desired doneness
2. 7 to 10 minutes. Serve warm. Cook's Note Please be aware that different brands and sizes of air fryers may produce different results. If your asparagus is thin
3. reduce the cooking time.