



Air Fryer Roasted Okra

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1

Description

This air fryer okra recipe is perfect for anyone who loves the flavor of okra but dislikes the slimy texture. Airfrying removes the slime out of it.

Ingredients

- ½ pound okra
- ends trimmed and pods sliced - 1 teaspoon olive oil - ¼ teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Gather the ingredients. Preheat an air fryer to 350 degrees F (175 degrees C). Place okra
2. olive oil
3. salt
4. and pepper in a large bowl; stir gently to coat. Arrange okra in a single layer in the air fryer basket. Cook in the preheated air fryer for 10 minutes
5. tossing the basket halfway. Toss the basket once more; continue to cook until crispy
6. about 2 minutes more.