

AIR FRIER SNACKS

RECIPIE #1 - AIR-FRY CORN TORTILLA CHIPS RECIPE

Ingredients:

- 8 Corn Tortillas
- 1 tbsp olive oil
- Salt (to taste)

Preheat Philips AirFryer to 200C. Cut corn tortillas into triangles with a sharp knife. Brush with olive oil. Place half of the tortilla pieces in the wire basket and air fry for 3 minutes. Repeat with the second batch, sprinkle with salt and serve.

RECIPIE #2 - AIRFRYER FRENCH TOAST STICKS RECIPE

Prep Time:5 minutes

Cook Time:12 minutes

Total Time:17 minutes

Servings:2

Ingredients:

- 4 pieces bread (*whatever kind and thickness desired*)
- 2 Tbsp butter (*or margarine, softened*)
- 2 eggs (*gently beaten*)
- 1 pinch salt
- 1 pinch cinnamon
- 1 pinch nutmeg
- 1 pinch ground cloves
- 1 tsp icing sugar (*and/or maple syrup for garnish and serving*)

Instructions:

1. Preheat Airfryer to 180* Celsius.
2. In a bowl, gently beat together two eggs, a sprinkle of salt, a few heavy shakes of cinnamon, and small pinches of both nutmeg and ground cloves.
3. Butter both sides of bread slices and cut into strips.
4. Dredge each strip in the egg mixture and arrange in Airfryer (you will have to cook in two batches).
5. After 2 minutes of cooking, pause the Airfryer, take out the pan, making sure you place the pan on a heat safe surface, and spray the bread with cooking spray.
6. Once you have generously coated the strips, flip and spray the second side as well.
7. Return pan to fryer and cook for 4 more minutes, checking after a couple minutes to ensure they are cooking evenly and not burning.
8. When egg is cooked and bread is golden brown, remove from Airfryer and serve immediately.
9. To garnish and serve, sprinkle with icing sugar, top with whip cream, drizzle with maple syrup, or serve with a small bowl of syrup for dipping.

MORE AIR FRIER SNACKS

RECIPE #3 - AIR FRYER GRILLED CHEESE SANDWICH

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Servings: 1 serving

Ingredients:

- 2 slices bread
- 1 teaspoon butter
- 2 slices cheddar cheese
- 2 slices turkey (optional)

Instructions:

1. Preheat the Air Fryer to 350 degrees.
2. Spread the butter on one side of the bread. Add cheese, turkey if using and cover with another piece of bread, buttered on the opposite side.
3. Place the sandwich inside the Air Fryer. Set the time for 5 minutes. Turn halfway.
4. The grilled cheese sandwich is supposed to look like on the picture below, toasty and with lots of melted cheese!



<https://berrymaple.com/best-air-fryer-grilled-cheese-sandwich/>