

Choco Fever Dream

Air Fryer Fried Pickles – Easy Snack Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup dill pickle spears, sliced ½ inch
- [ ] ½ cup buttermilk
- [ ] 1 cup panko breadcrumbs
- [ ] ½ tsp garlic powder
- [ ] ¼ tsp smoked paprika
- [ ] ¼ tsp cayenne pepper
- [ ] 1 tsp lemon juice
- [ ] Olive oil spray

For Dipping

- [ ] ½ cup plain Greek yogurt
- [ ] 1 tsp fresh dill, chopped
- [ ] 1 tsp lemon zest
- [ ] Pinch of salt

Instructions

1. Pat the pickle spears dry with paper towels, then place them in a bowl and pour the buttermilk over them; let sit for 5 minutes.
2. In a shallow dish, combine panko, garlic powder, smoked paprika, cayenne, and lemon juice; stir to coat evenly.
3. Remove the pickles from the buttermilk, let excess drip off, and roll each spear in the seasoned breadcrumb mixture, pressing gently to adhere.
4. Arrange the coated spears in a single layer in the air-fryer basket, spray lightly with olive oil, and set the temperature to 400°F.
5. Cook for 8-10 minutes, flipping halfway through, until the coating is golden and crisp; serve immediately with the yogurt dip.

Nutrition per serving

180 kcal	4 g	22 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the coating falls off, make sure the pickles are fully dried before breading.
- Adjust cayenne to taste for more or less heat.
- For extra flavor, sprinkle a pinch of grated Parmesan on the coating before air-frying.