

Air-Fried Stuffed Pickles with Ranch Cream Cheese & Cheddar

Air Fryer Stuffed Pickles ???



OVEN
400°F

TIME
8 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 large dill pickles
- 4 oz cream cheese, softened
- 1 tbsp ranch seasoning
- $\frac{1}{2}$ cup shredded cheddar cheese
- $\frac{1}{4}$ cup real beef bacon bits

Instructions:

1 Make the Filling:

2 Prep the Pickles:

3 Stuff the Pickles:

4 Air Fry:

5 Serve & Enjoy:

Tips for Crispy Stuffed Pickles:

Serving Suggestions:

A side of ranch or blue cheese dip

A platter of cheesy hot dip

Sheet pan quesadillas as a main course

A tall glass of cold beer or sparkling water with lime

Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Pop them back in the air fryer at 375°F for 3-4 minutes to re-crisp.

Make-ahead: Stuff the pickles and refrigerate, then air fry just before serving.

More Snacks You'll Love:

Easy Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive
These Totchos Are My Favorite Party Food Hack - Tater Tot Nachos for the Win
How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
Final Thoughts:

DIRECTIONS

1. **Make the Filling:** In a bowl, combine cream cheese, ranch seasoning, shredded cheddar, and bacon bits. Mix until fully incorporated and smooth.
2. **Prep the Pickles:** Slice each pickle in half lengthwise. Using a small spoon or melon baller, scoop out the seeds to create space for the filling.
3. **Stuff the Pickles:** Divide the filling evenly among the hollowed-out pickle halves, pressing it in firmly.
4. **Air Fry:** Preheat your air fryer to 400°F (200°C). Arrange stuffed pickles in a single layer in the air fryer basket. Cook for 8 minutes, or until cheese is bubbly and slightly golden.
5. **Serve & Enjoy:** Let the pickles cool slightly before serving. Serve warm and crispy, just as the cheese starts to set.
6. **Tips for Crispy Stuffed Pickles:** ? Dry the pickles well before stuffing to avoid sogginess. ? Use full-fat cream cheese for a thicker, richer filling that holds up in the air fryer. ? Add heat: Mix in a dash of cayenne or chopped jalapeños for a spicy kick. ? Try variations: Swap cheddar for pepper jack or gouda for a different flavor profile.
7. **Serving Suggestions:** These air-fried pickles are perfect on their own or served with:
8. A side of ranch or blue cheese dip
9. A platter of cheesy hot dip
10. Sheet pan quesadillas as a main course
11. A tall glass of cold beer or sparkling water with lime

12. **Storage & Reheating:** Fridge: Store leftovers in an airtight container for up to 3 days.
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14. **Make-ahead:** Stuff the pickles and refrigerate, then air fry just before serving.
15. **More Snacks You'll Love:** If you're into party foods and crispy, cheesy goodness, check out these:
16. **Easy :** Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive
17. **These :** Totchos Are My Favorite Party Food Hack - Tater Tot Nachos for the Win
18. **How I :** Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
19. **This :** Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
20. **These :** Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
21. **Final Thoughts:** These Air Fryer Stuffed Pickles are bold, easy, and wildly satisfying. If you love cheese, bacon, and pickles (and who doesn't?), this is the snack you didn't know you were missing.
22. **Give them a try** for your next game night, potluck, or snack craving-and don't forget to tag your cheesy, crispy creations! ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fried-stuffed-pickles-with-ranch-cream-cheese-cheddar/>