

Crispy Crab Crunchies - Your New Favorite Air Fryer Snack

Crispy, Buttery Seafood Bites You'll Want to Make on Repeat



OVEN
380°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Crab meat (imitation or real)
Oil or melted butter (butter is best for flavor!)
Seasonings of choice: Salt
Pepper
Onion powder
Garlic powder
Butter
Minced garlic

DIRECTIONS

1. Step 1 - Prep the Crab: Chop the crab meat into bite-sized chunks.
2. Place it in a bowl and drizzle with oil or melted butter.
3. Season with salt, pepper, onion powder, garlic powder-or your favorite spice blend. Mix well until fully coated.
4. Step 2 - Air Fry to Crispy Perfection: Preheat your air fryer to 380°F (193°C).
5. Add seasoned crab meat to the basket in a single layer.
6. Air fry for 8 minutes, then shake the basket to move pieces around.
7. Continue to cook for another 8 minutes, or until golden and crisp.
8. Step 3 - (Optional) Make Garlic Butter Sauce: While the crab crunchies are air frying, melt some butter and stir in minced garlic for a quick and savory dipping sauce.
9. Step 4 - Serve: Plate the crab crunchies and serve immediately with your dipping sauce. These are best enjoyed hot, right out of the fryer.

SWAPS & NOTES

-crunchy, buttery, savory, and wildly snackable?

Made with real or imitation crab, tossed in seasonings, and crisped up in the air fryer, they're fast, satisfying, and totally crave-worthy.

Pair them with garlic butter dipping sauce for the full flavor experience.

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Sauce: Butter Minced garlic

