

Air Fryer Churro Pasta Chips - Crispy, Sweet, and Totally Addictive

Air Fryer Churro Pasta Chips ?? A Crunchy, Sweet Snack You Didn't Know You Needed



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 oz short pasta (farfalle, penne, or rotini work best)
- 2 tablespoons unsalted butter, melted
- 1 tablespoon sugar
- 2 teaspoons cinnamon

DIRECTIONS

- 1.** Cook the : Pasta: Boil the pasta according to package directions until al dente. Drain well.
- 2.** Coat in : Flavor: Return pasta to the pot. Add melted butter, sugar, and cinnamon. Toss to coat thoroughly.
- 3.** Air : Fry: Preheat your air fryer to 400°F (200°C).
- 4.** Crisp the : Chips: Spread pasta in a single layer in the basket. Air fry for 15-20 minutes, shaking halfway through, until golden and crispy.
- 5.** Cool and : Serve: Let cool slightly before digging in. Serve warm or room temperature for a satisfying crunch!

TIPS FOR SUCCESS

- Dry the pasta well before coating-it helps the cinnamon-sugar stick better.
- Work in batches if needed so the pasta crisps up evenly in a single layer.
- Sprinkle a little extra cinnamon sugar on top after air frying.
- Switch up the shape: Try bowtie or rotini pasta for fun textures.

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

Original recipe: <https://chefmaniac.com/air-fryer-churro-pasta-chips-crispy-sweet-and-totally-addictive/>