

Cajun Corn: Spicy & Zesty Air Fryer Snack or Side

Cajun Corn: A Zesty, Spicy Twist to Elevate Your Snack Game!



OVEN
400°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

6 ears of corn, husked and cleaned
Oil spray (olive oil or avocado oil)
6 tbsp butter, melted (unsalted preferred)
1.5 tbsp Cajun seasoning (your favorite blend, or homemade)
1 tbsp paprika (sweet or smoked)
1 tsp salt
2 tsp garlic powder
1 tsp onion powder
1 tsp chili powder
1 tsp dried parsley
3/4 tsp dried thyme
1/2 tsp dried oregano
1/2 tsp brown sugar
3/4 tsp cayenne pepper (adjust for heat preference)
1/4 tsp cracked black pepper

Swaps and Notes:

Corn: Fresh ears of corn are ideal for this recipe. If fresh isn't available, you can use frozen corn on the cob (thaw first) or even frozen corn kernels, though the cook time and texture will vary.

Butter: Unsalted butter allows you to control the overall saltiness. If using salted butter, reduce the added salt in the seasoning mix.

Cajun Seasoning: While the recipe includes individual spices, using a good quality

store-bought Cajun seasoning (1.5 tbsp) as a base, then supplementing with the other individual spices, creates a robust flavor. Adjust individual spices to your preference.

Heat Level: The cayenne pepper dictates the heat. Use less for mild, more for extra spicy.

Oil Spray: Essential for even coating and crisping in the air fryer.

Directions:

Prepare Corn: Start by husking and cleaning each ear of corn. Remove all silk threads. Slice them into 3-4 bite-sized pieces (around 1.5 inches each). This makes them easier to air fry and handle.

Arrange & Spray in Air Fryer: Arrange the corn pieces in a single layer in your air fryer basket. Ensure they are not overcrowded for even cooking (cook in batches if necessary). Give them a light spray of oil spray (olive oil or avocado oil).

Initial Air Fry: If your air fryer requires preheating, preheat it to 400°F (200°C). Place the corn in the preheated air fryer and let it cook for 5 minutes.

Flip & Continue Cooking: After 5 minutes, carefully flip those corn pieces over. Spritz the underside with a bit more oil, and cook for another 5 minutes at 400°F.

Achieve Golden Brown: Keep cooking for an additional 1-2 minutes per side until they achieve a beautiful golden brown color and are tender-crisp. Total cook time should be around 13-14 minutes, but keep an eye on them as air fryer models vary.

Make Cajun Butter Glaze: While the corn is cooking, prepare your zesty Cajun butter glaze. In a large bowl, pop the 6 tbsp butter in the microwave for about 10-15 seconds until melted. Whisk in all the dry seasonings: 1.5 tbsp Cajun seasoning, 1 tbsp paprika, 1 tsp salt, 2 tsp garlic powder, 1 tsp onion powder, 1 tsp chili powder, 1 tsp dried parsley, 3/4 tsp dried thyme, 1/2 tsp dried oregano, 1/2 tsp brown sugar, 3/4 tsp cayenne pepper, and 1/4 tsp cracked black pepper. Whisk until you have a smooth, well-combined mixture.

Toss with Glaze: Carefully transfer the hot corn from the air fryer directly into the bowl of Cajun butter. Toss everything together vigorously to ensure that each piece is generously coated-don't forget to get into all the little crevices!

Serve: Serve this delightful Cajun Corn warm with ranch dressing on the side for dipping. Enjoy this irresistible treat!

Tips for Success:

Don't Overcrowd Air Fryer: Cook the corn in a single layer in batches if needed. Overcrowding

will steam the corn instead of crisping it.

Even Slices: Slice the corn into roughly uniform pieces for consistent cooking.

Hot Corn, Hot Butter: Tossing the hot corn directly with the melted Cajun butter helps the glaze adhere beautifully and soak into the corn.

Adjust Spices: Feel free to adjust the cayenne pepper to your preferred level of heat. For more smoky flavor, use smoked paprika.

DIRECTIONS

1. Making this : Cajun Corn in the air fryer is quick and efficient, ensuring perfectly cooked corn!
2. Prepare : Corn: Start by husking and cleaning each ear of corn. Remove all silk threads. Slice them into 3-4 bite-sized pieces (around 1.5 inches each). This makes them easier to air fry and handle.
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6. Achieve : Golden Brown: Keep cooking for an additional 1-2 minutes per side until they achieve a beautiful golden brown color and are tender-crisp. Total cook time should be around 13-14 minutes, but keep an eye on them as air fryer models vary.
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tsp cayenne pepper, and 1/4 tsp cracked black pepper. Whisk until you have a smooth, well-combined mixture.

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10. Tips for Success: Don't Overcrowd Air Fryer: Cook the corn in a single layer in batches if needed. Overcrowding will steam the corn instead of crisping it.
11. Even : Slices: Slice the corn into roughly uniform pieces for consistent cooking.
12. Hot : Corn, Hot Butter: Tossing the hot corn directly with the melted Cajun butter helps the glaze adhere beautifully and soak into the corn.
13. Adjust : Spices: Feel free to adjust the cayenne pepper to your preferred level of heat. For more smoky flavor, use smoked paprika.
14. Check : Doneness: Corn is done when it's tender-crisp and has some lovely browned spots.
15. Serving Suggestions and Pairings: This Cajun Corn is an incredible side dish for summer barbecues, a fantastic appetizer for game day, or a unique way to jazz up any meal. It pairs perfectly with grilled chicken, ribs, burgers, or even alongside a simple steak. The ranch dressing provides a cool, creamy contrast to the spicy corn. For other delicious Cajun-inspired or easy savory dishes, consider my This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort or my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor.
16. Storage and Leftover Tips: Cajun Corn is definitely best enjoyed fresh and warm from the air fryer. If you have any leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, spread them in a single layer in the air fryer and air fry at 350°F (175°C) for a few minutes until warmed through and re-crisped.
17. More Recipes You Will Love: If you loved the bold flavors and easy air fryer method of this Cajun Corn, here are a few more fantastic savory recipes that I think you'll absolutely love:
18. For another crowd-pleasing, cheesy dip that's perfect for gatherings, check out my This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.
19. If you're a fan of easy, cheesy meals for a crowd, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit.
20. And for a fun, customizable, and no-fuss meal perfect for entertaining, my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd is a fantastic choice.
21. Final Thoughts: This Air Fryer Cajun Corn is a delightful and addictive way to enjoy fresh corn with a punch of flavor. It's quick, easy, and undeniably

delicious, making it perfect for elevating any meal or gathering. Give it a try, and prepare for a new favorite side!

22. What's your favorite way to add a spicy kick to your veggies? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cajun-corn-spicy-zesty-air-fryer-snack-or-side/>