

## Crispy Delight: Air Fryer Stuffed Pickles - The Ultimate Crunchy Snack

Why You'll Love These Air Fryer Stuffed Pickles



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 10 large dill pickles
- 8 ounces cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/2 cup cooked bacon bits (optional)
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 cup breadcrumbs
- Cooking spray

### DIRECTIONS

- 1.** Prepare the Pickles: Slice each dill pickle in half lengthwise. Use a spoon to carefully scoop out a little of the center so there's room for the cheesy filling.
- 2.** Make the Filling: In a medium bowl, mix together the softened cream cheese, shredded cheddar cheese, bacon bits (if using), garlic powder, and onion powder until smooth and well combined.
- 3.** Stuff the Pickles: Using a spoon or a piping bag, fill each pickle half with the cheese mixture, smoothing the top so it's evenly packed.
- 4.** Coat with Breadcrumbs: Gently press each stuffed pickle into the breadcrumbs, coating the cheese filling side. This will give them that golden, crispy crust once they're air-fried.
- 5.** Preheat the Air Fryer: Set your air fryer to 375°F (190°C) and let it preheat for about 5 minutes.
- 6.** Air Fry the Pickles: Place the stuffed pickles in a single layer in the air fryer basket. Be careful not to overcrowd. Lightly spray the tops with cooking spray to help them crisp up.
- 7.** Cook Until Crispy: Air fry for 8-10 minutes, checking occasionally until the tops are golden brown and crispy.
- 8.** Serve and Enjoy: Let the pickles cool for a minute before serving. They're delicious on their own or dipped in ranch, spicy mayo, or even a tangy barbecue sauce.

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

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