

## The Addictive Air Fryer Stuffed Pickles I Can't Stop Snacking On

These air fryer stuffed pickles are such a hit because:



AIR FRYER STUFFED PICKLES

You Will Need

Cream cheese  
Ranch seasoning  
Shredded cheddar cheese  
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OVEN  
**390°F**

TIME  
**30 min**

METHOD  
**Air fryer**

PRINT  
**Recipe Card**

### INGREDIENTS

6 large dill pickles, halved lengthwise and seeds scooped out  
4 oz cream cheese, softened  
1/2 cup shredded cheddar cheese  
2 tablespoons bacon bits (optional, but highly recommended)  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1/2 teaspoon black pepper  
1/2 cup panko breadcrumbs  
Cooking spray

### DIRECTIONS

1. **Prep the Pickles:** I start by cutting the pickles in half lengthwise and scooping out the centers to make room for the filling. Patting them dry with a paper towel helps the filling stick better.
2. **Make the Cheese Mixture:** In a bowl, I mix the cream cheese, shredded cheddar, bacon bits, garlic powder, onion powder, and black pepper until smooth and creamy.
3. **Stuff the Pickles:** I generously fill each pickle half with the cheese mixture, smoothing the tops so they're evenly filled.
4. **Add the Crunch:** I sprinkle the panko breadcrumbs on top of each stuffed pickle half and gently press down so they stick.
5. **Air Fry to Perfection:** I preheat my air fryer to 390°F and spray the basket with cooking spray. I arrange the pickles in a single layer (you may need to do this in batches) and air fry for 7-8 minutes until the tops are golden brown and bubbly.
6. **Serve:** I let them cool for a minute before serving, often with ranch dressing or spicy mayo on the side for dipping.

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

Original recipe: <https://chefmaniac.com/the-addictive-air-fryer-stuffed-pickles-i-cant-stop-snacking-on/>