

The Easy Air Fryer Pickles That Are Golden, Crispy, and Totally Addictive

These Air Fryer Pickles Are My Favorite Crispy Snack with a Tangy Kick



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (16 oz) jar of dill pickle chips or slices (drained and patted dry)
- $\frac{1}{2}$ cup all-purpose flour
- 2 eggs
- 1 cup panko breadcrumbs
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon paprika
- Salt and pepper to taste
- Cooking spray
- Ranch dressing
- Spicy mayo
- Honey mustard
- Chipotle aioli

DIRECTIONS

1. Prep the Pickles: I start by draining the pickle chips and patting them completely dry with paper towels. The drier they are, the crispier they'll get.
2. Set Up the Breading Station: I set up three shallow bowls:
3. One with flour seasoned with salt, pepper, garlic powder, and paprika
4. One with beaten eggs
5. One with panko breadcrumbs
6. Dredge and Bread: Working in batches, I dredge each pickle in the flour, then dip it into the egg, and finally coat it with panko. I press lightly to help the breadcrumbs stick.
7. Air Fry to Golden Perfection: I spray the air fryer basket with cooking spray, then place the breaded pickles in a single layer. I lightly mist the tops with more spray, then air fry at 400°F for 10-12 minutes, flipping halfway through until they're crisp and golden brown.
8. Serve with Dips: Once cooked, I transfer them to a plate and serve hot with ranch or whatever dipping sauce I'm feeling that day. They're best eaten fresh while still warm and crunchy.

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

Original recipe: <https://chefmaniac.com/the-easy-air-fryer-pickles-that-are-golden-crispy-and-totally-addictive/>