



Air Fryer Cabbage

Description

Air Fryer Cabbage is a quick and easy dish that gets on the table in minutes!

How to Make Air Fryer Cabbage

This recipe couldn't be any easier, just prep, cook, and serve!

Chop cabbage and toss cabbage with olive oil in a small bowl.

Layer cabbage over 2 ice cubes in the air fryer (this will create steam and soften the cabbage).

Top the cabbage with strips of raw bacon and air fry (per recipe below).

Stir cabbage and bacon after 6 minutes and continue cooking until cabbage is tender and bacon is crispy.

What to Serve with Air Fryer Cabbage

Serve with super-easy main dishes like these air fryer ham steaks or this tasty air fryer roast beef recipe. Air fried cabbage also tastes great with an easy roast chicken.

Serve alongside some low-carb easy air fryer radishes or some colorful air fryer roasted peppers.

Ingredients

• ½ small head of cabbage 5 cups, 12-14 oz

• 1 tablespoon olive oil

• 2-3 ice cubes

• 2 slices bacon

• salt & pepper to taste

Instructions

Preheat the air fryer to 370°F.

Chop the cabbage into 1" pieces and toss with olive oil.

Place two ice cubes in the air fryer basket. Place the cabbage on top of the ice cubes and top with

uncooked bacon.

Cook for 6 minutes. Stir cabbage and flip bacon over on top of the cabbage.

Cook an additional 5-7 minutes or until the cabbage is tender and lightly browned. Be sure to check the bacon early and remove once it is crisp.

Place the cabbage in a serving bowl and toss with any bacon drippings in the bottom of the air fryer.

Season with salt and pepper.

Crumble the bacon and toss with the cabbage.

Notes

Leftovers will keep in a covered container in the refrigerator for up to 3 days. Reheat in the air fryer before serving

This will also keep in the freezer for up to 6 weeks. Once thawed, it will need to be drained before reheating.

Category

1. Granda Recipes

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