



Air Fryer Cheese Straws

Description

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Parmesan and mozzarella air fryer puff pastry garlic cheese twists make a wonderful air fryer appetizer or side dish. It is so easy to make cheese twists from scratch. Homemade puff pastry cheese straws are so much more delicious than the store-bought kind.

- **Prep Time:** 10 minutes
- **Cook Time:** 7 minutes
- **Total Time:** 17 minutes
- **Yield:** 9 1x

Ingredients

- 2 puff pastry sheets
- 1/2 Cup butter, melted
- 8 Ounces mozzarella cheese, block
- 2 Tablespoons parmesan, grated
- 1 Teaspoon basil, dried
- 5 garlic cloves, minced
- 1/2 Teaspoon sea salt, flakes
- 1/2 Teaspoon paprika
- 1 Tablespoon fresh basil, chopped
- 1/2 Cup marinara sauce, for dipping

Instructions

1. Allow puff pastry to thaw completely before starting.
2. Preheat the air fryer to 375 degrees F.
3. Lightly flour a wooden cutting board and unroll the puff pastry.
4. Cut the pastry into 1/4" strips
5. Slice mozzarella into 1/4" strips
6. Combine melted butter, Parmesan, dried basil, minced garlic, and sea salt in a small mixing bowl. Mix well.
7. Brush pastry with butter mix.
8. Lay mozzarella down the center of the pastry strips. Twist tightly to cover the cheese.
9. Brush pastry twists with butter. Arrange in a single layer in the air fryer basket leaving a half inch of space between each strip.
10. Cook for 7 minutes.
11. Sprinkle chopped basil over the strips and serve with marinara to dip.

Category

1. Air Fryer Recipes

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