



AIR FRYER PINEAPPLE

Description

Ingredients

- 2 heaping cups sliced pineapple from approx. ½ small pineapple
- 1 tablespoon vegan butter or margarine melted, optional
- 2 tablespoons maple syrup
- 1 teaspoon cinnamon

Optional Chili Lime Dip

- 3 tablespoons cashew cream or vegan mayo
- 1 tablespoon lime juice approx. half a lime
- ½ teaspoon chili powder

Instructions

1. Peel, core and slice your pineapple and place about 2 heaping cups worth in a mixing bowl.
2. Combine the melted butter, maple syrup and cinnamon in a small bowl, then pour it over your pineapple slices. Mix gently to even coat the slices.
3. Then place them in a single layer (slightly overlapping is fine) in your fryer basket and air fry at 380 degrees F for 12-15 minutes, or until caramelized. Flip the pineapple once at the halfway point.
4. Enjoy warm or cold, as a side dish or dessert.

Optional Dip

- If making the chili lime dip, combine the 3 ingredients in a small bowl while your pineapple is cooking.

Notes

Don't dump the pineapple slices into your fryer basket Instead, spoon them in one at a time to avoid breaking them, and prevent excess liquid from dripping down below your basket and smoking.

Leftovers keep refrigerated in a sealed container for 2-3 days.

Category

1. Air Fryer Recipes

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