



Air Fryer Roasted Garlic

Description

Roast garlic in the air fryer for an easy way to add flavor to lots of dishes. Once roasted, the cloves easily pop out of their paper casings and are soft as butter. Try spreading on crusty bread or crackers, or use for garlic toast.

Prep Time: 5 mins

Cook Time: 20 mins

Total Time: 25 mins

Servings: 4

Ingredients

- 1 head garlic
- aluminum foil
- 1 teaspoon extra-virgin olive oil
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

Directions

1. Preheat the air fryer to 380 degrees F (190 degrees C).
2. Cut the top off the head of garlic and place on a square piece of aluminum foil. Bring the foil up and around garlic. Pour olive oil on top and season with salt and pepper. Close ends of foil over garlic, creating a pouch.
- 3.

Air fry until garlic is soft, 16 to 20 minutes. Open the foil pouch very carefully, as hot steam will escape.

Category

1. Air Fryer Recipes

Date

21/12/2024

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