



Air Fried Babybel Cheese

Description

Air Fried Babybel Cheese makes the perfect appetizer recipe! Perfect for sharing with family and friends!

INGREDIENTS

- 1 package Babybel cheese
- ½ cup all-purpose flour
- 2 large eggs whisked
- 1 cup Italian seasoned breadcrumbs

INSTRUCTIONS

- Remove the wrapper and wax packaging around each piece of cheese, then set aside.
- Make three separate dipping stations using shallow bowls. In the first bowl, add the flour. In a second bowl, whisk the eggs together. And in the third bowl, add the breadcrumbs.
- Dip cheese into the flour, until lightly coated. Next, dip the coated cheese into the whisked eggs. You want to make sure it's coated enough with whisked egg so the coating will stick.
- Finally, dip the cheese into the breadcrumbs, until well coated. Repeat until all cheese rounds are coated. You can double dip into the breadcrumbs to make sure they are well coated so the cheese doesn't melt out.
- Lightly spritz both sides of cheese and then place in an air fryer basket, without touching or overlapping. (You may have to work in batches.)
- Air fry at 380 degrees F for 8-10 minutes, turning halfway through air frying, until the coating is golden brown. Remove from the air fryer and eat while warm.

NOTES

Variations

Flavor the crispy coating – Adding parmesan cheese to the breadcrumb mixture is a simple process! You can also add parsley flakes for a burst of flavor, too. This is a simple way to get a variety of flavors.

Add seasonings – Adding flavors like garlic powder to this cheesy snack really adds bursts of taste!

Change the crispy coating – If you really want to take the flavor up a level, use something other than Italian breadcrumbs. You can use crushed chilli heatwave Doritos, panko breadcrumbs, or anything else that can add taste and flavor.

NUTRITION

Calories: 69kcal Carbohydrates: 11g Protein: 3g Fat: 1g Saturated Fat: 0.4g Polyunsaturated Fat: 0.4g Monounsaturated Fat: 0.4g Trans Fat: 0.003g Cholesterol: 31 mg Sodium: 146mg Potassium: 40mg Fiber: 1g Sugar: 1g Vitamin A: 64IU Vitamin C: 0.3mg Calcium: 24mg Iron: 1mg

Category

1. Air Fryer Recipes

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