Air Fryer Carrots Recipe

Description

Make these flavor-packed air fryer carrots tonight! They come out crispy, fork tender, and smothered with herbs!

- **Prep Time:** 10 minutes
- **Cook Time:** 10 minutes
- **Total Time:** 20 minutes
- **Yield:** 4
- **Category:** Side Dish
- **Cuisine:** American

Click here To View Full Recipe

default watermark

Ingredients

- 1 pound carrots
- 3 tablespoons olive oil
- 1 teaspoon parsley flakes
- 1 teaspoon dried oregano
- 3/4 teaspoon salt
- 1/2 teaspoon ground thyme
- 1/4 teaspoon black pepper

Instructions

1. Preheat air fryer to 400Â°F.
2. Slice carrots into 2-inch rounds. Halve or quarter any thicker parts of the carrots to ensure all of the pieces are about the same size.
3. Place the carrots in a medium bowl.
4. Drizzle carrots with olive oil, parsley, oregano, salt, thyme, and black pepper.
5. Toss carrots to coat evenly.
6. Arrange carrots in the basket or tray of your air fryer in an even layer. Some overlap is okay.
7. Air fry for 10 minutes, shaking half way through. Carrots are done when a fork can slide into the center of them easially.
8. Serve and enjoy!

Notes

Air fryer cook times may vary. Keep an eye on the carrots as it may take 8-12 minutes to cook, depending on your air fryer model.

Category

1. Air Fryer Recipes

Date Created
12/08/2025
Author
rauf

default watermark