

Air Fryer Pasta Chips Recipe. Crispy and Crunchy

Description

I made the internet-famous air fryer pasta chips and they are my new favorite snack. I served them at my Superbowl party and they were the talk of the game and were gone way before potato chips, Dorritos or other appetizers. So easy and cheap to make, yet perfectly crispy and crunchy and delicious experience.

This Air fryer pasta chips recipe is beyond versatile and goes great with various dipping sauces. May I recommend this delicious homemade Chipotle dipping sauce? It is creamy, garlicky, has a good amount of chipotle heat, and goes great with any sides, like Air fryer French fries. In this case, it went delish with pasta chips.

Ingredients

- 2 cups cooked pasta of choice. I used Barilla Rigatone.
- 1 Tablespoon Olive oil
- 1/2 Teaspoon garlic powder
- 1/2 Teaspoon onion powder
- 1/2 Teaspoon Italian seasoning
- 1/2 teaspoon dried oregano
- 1/2 cup finely grated Parmesan cheese
- Salt and pepper to taste

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Instructions

- Cook your pasta according to package instructions. I cooked mine for 12 minutes for an authentic al dente pasta.
- Drain and transfer to a large bowl
- Add olive oil, garlic powder, onion powder, salt and pepper to taste, Italian seasoning and parmesan cheese.
- Stir until well combined.
- Preheat your air fryer to 390F/198C for 2 minutes
- Add pasta to air fryer basket/tray. Spread them out into an even layer.
- Cook at 390 degrees F on Airfry setting for 6 minutes.
- Open the air fryer, give noodles a good mix, stir or shake and cook for an additional 1-3 minutes until pasta chips are golden and crispy.
- Enjoy the crispy air-fried noodles with homemade chipotle dipping sauce or a favorite sauce of your choice.

Notes

TIPS FOR THE BEST CRISPY PASTA CHIPS

Cook Pasta: Cook your pasta al dente (firm to bite), according to the instructions on the package. Keep in mind that after you take it out of the pot, then season it, it will continue to cook in the air fryer.

Size matters: Make sure your pasta is all the same size; the pieces aren't too large or thick so they can cook evenly and be nice and crunchy.

Do not use crumbled bits or broken pieces

Pasta shape: I love that pasta shape options are basically endless for the air-fried pasta chips. From rotini to penne, farfalle to rigatone. You can even cut up some lasagna sheets into triangles and give that a go. Just make sure it is not too small and is easy to grab and dip.

Flavor variations: Lightly toss the cooked pasta in herbs and spices of your choice before they hit the fryer - an easy yet incredibly satisfying upgrade!

HELP! MY AIR FRYER PASTA CHIPS ARE TOO HARD!

Air-fried pasta chips are a delightfully crunchy snack, but there's always the risk that they might turn out too hard. The amount of time you let them fry will determine how crunchy or hard they become - so it's your choice. Too soon and you might end up with chewier than desired chips, too late and you'll be left crunching on concrete. Keep an eye on pasta while air frying to ensure you don't end up with a dried-up disappointment!

Nutrition

Serving: 50g Calories: 111kcal Carbohydrates: 16g Protein: 6g Fat: 3g Saturated Fat: 1g Polyunsaturated Fat: 0.2g Monounsaturated Fat: 1g Cholesterol: 6mg Sodium: 156mg Potassium: 60mg Fiber: 1g Sugar: 1g Vitamin A: 73 IU Vitamin C: 0.05mg Calcium: 107mg Iron: 0.4 mg

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1. Air Fryer Recipes

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