

Mini Air Fryer Blooming Onions ðŸ§

Description

Looking to impress your guests or treat yourself to a fun, restaurant-style snack without the deep fryer mess? These **Mini Air Fryer Blooming Onions** are the ultimate air-fried indulgence. Each bite delivers a crispy, seasoned crunch with a tender onion center â?? and theyâ??re as fun to eat as they are to make!

Whether youâ??re planning a game-day spread, party platter, or just craving a savory treat, this recipe takes the iconic blooming onion and gives it a small, manageable twist perfect for individual servings.

ðŸ?? Ingredients Youâ??ll Need

- **4 small onions** â?? Try to find onions about the size of a tennis ball or smaller.
- **1 cup all-purpose flour** â?? For the first coating layer.
- **1 teaspoon paprika** â?? Adds warmth and a bit of color.
- **1 teaspoon garlic powder** â?? Brings a delicious depth of flavor.
- **1 teaspoon salt** â?? Essential for seasoning.
- **Â½ teaspoon black pepper** â?? For a hint of kick.
- **2 large eggs** â?? Helps the coating stick.
- **1 cup buttermilk** â?? Makes the batter rich and tangy.
- **1 cup breadcrumbs** â?? For the final crispy layer.
- **Cooking spray** â?? Ensures a golden, crunchy finish without the oil bath.

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ðŸ??a How to Make Mini Blooming Onions in the Air Fryer

1. Prep the Onions

Start by peeling your onions and trimming off the tops (leave the root end intact â?? it holds everything together). Flip the onion root-side down and make 4-6 vertical cuts from the top down, without cutting through the root. Then gently separate the layers to â??bloomâ?• the onion petals.

2. Make the Coating Stations

In a shallow bowl, whisk together the **flour**, **paprika**, **garlic powder**, **salt**, and **black pepper**. In another bowl, beat the **eggs** and mix in the **buttermilk**. Finally, place the **breadcrumbs** in a third bowl.

3. Coat the Onions

Carefully dredge each blooming onion in the flour mixture, making sure to get in between the petals. Dip it into the egg mixture, then finally coat it with the breadcrumbs. For extra crispiness, press the breadcrumbs into the onion petals.

4. Air Fry to Perfection

Preheat your air fryer to **375°F (190°C)**.

Lightly spray the onions with **cooking spray** to help them crisp up and brown.

Place them in the **air fryer basket** with space in between.

Air fry for **15-20 minutes**, or until the onions are golden brown and the petals are crispy.

Serving Suggestions

Mini Blooming Onions are practically begging to be dipped! Here are a few tasty ideas:

- **Spicy mayo** - Mayo + Sriracha + lime juice
- **Ranch dressing** - Classic and cool
- **Chipotle aioli** - Smoky and creamy
- **Honey mustard** - Sweet with a tangy kick

Serve them hot and watch them disappear fast!

Storing & Reheating

- **To Store:** Keep leftovers in an airtight container in the fridge for up to 3 days.
- **To Reheat:** Pop them back in the air fryer at 350°F for 4-5 minutes to re-crisp.

Variations to Try

- **Gluten-free?** Use almond flour and gluten-free breadcrumbs.
- **Spicier?** Add cayenne pepper or chili flakes to the flour mixture.
- **Cheesy twist?** Mix grated Parmesan into the breadcrumbs.

Final Thoughts

Mini Air Fryer Blooming Onions are a delicious way to bring restaurant-quality snacking into your home - no giant fryer, no gallons of oil. Crispy, fun, and shareable (if you're feeling generous), they're bound to be a repeat request.

Perfect for appetizers, parties, or a little treat-yourself moment, these blooming onions are proof that *mini* can still mean *mighty* in flavor.

Category

1. Air Fryer Recipes

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