

RECIPE | CUCUMBERS



AIR FRYER CUCUMBER CHIPS

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AIR FRYER CUCUMBER CHIPS



60 min

20 min | **40 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1** Pure Flavor® Long English Cucumber, sliced ¼ inch thick
- 1 cup** Italian breadcrumbs
- 2** eggs
- ¼ cup** flour
- Olive oil spray
- Salt and pepper to taste

DIRECTIONS

- 1** Preheat air fryer to 350°F.
- 2** In a medium bowl combine breadcrumbs, salt, and pepper. Set aside.
- 3** In a small bowl whisk your eggs. Set aside.
- 4** In a third bowl pour in your flour. Set aside.
- 5** Dredge each slice in the flour, then the egg and then coat with the breadcrumbs.
- 6** Spray the air fryer basket with olive oil and lay coated cucumber pieces inside.
- 7** Cook for 10 minutes flipping them over halfway thru. Remove when crispy.
- 8** Repeat steps 5-7 for the remaining 3 batches. (approx. 48 chips in total)