



RECIPE | CUCUMBERS

# AIR FRYER CUCUMBER CHIPS



60 min

20 min  
PREP.

40 min  
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)

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