

Air Fryer Asparagus

Asparagus is so good in the spring, and sometimes, you can find the really thick spears, like I did. This lovely side dish is ready in just a few minutes to enhance a weeknight dinner, or maybe something more special. Please be aware that different brands and sizes of air fryers may produce different results. If your asparagus is thin, reduce the cooking time.

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Servings: 4

Yield: 4 servings



Ingredients

- 1 pound fresh asparagus, trimmed
- 2 teaspoons extra-virgin olive oil
- ½ teaspoon seasoned salt, or to taste
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons dried bread crumbs
- cooking spray

Directions

1. Preheat a 5.8-quart air fryer to 400 degrees F (200 degrees C) according to manufacturer's instructions.
2. Place asparagus spears in a large bowl and toss with olive oil and seasoned salt.
3. Combine grated Parmesan cheese and bread crumbs in a bowl. Toss with asparagus spears until evenly coated. Lightly spray air fryer basket with cooking spray and add the asparagus in a single layer. Air fry to desired doneness, 7 to 10 minutes. Serve warm.