



10 Easy Air Fryer Recipes

Quick, Crispy, and Delicious Meals in Minutes!





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of '**The Tried and True Cookbook**' and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking.

The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

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Tender and Juicy Air Fryer Chicken



Tender and Juicy Air Fryer Chicken Breasts turn out perfect every time! Golden and crispy on the outside and moist and delicious on the inside. It's so easy and bursting with flavor!



PREP TIME
5 MIN



COOK TIME
18 MIN



TOTAL TIME
23 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 Rub 1 tablespoon olive oil on the 2 boneless skinless chicken breasts.
- 2 In a small bowl, add the 1 tablespoon Italian seasoning, 1 teaspoon garlic powder, 1/2 teaspoon paprika, salt and pepper. Rub on each side of the chicken.
- 3 Place the chicken in the air fryer basket. Bake at 360 degrees Fahrenheit for 9 minutes then flip the chicken and add brussels sprouts, if using. Cook for an additional 9 minutes or until the internal temp is 165 degrees Fahrenheit.
- 4 Allow the chicken to rest for 5 minutes before slicing and enjoying!

INGREDIENTS

- 2 boneless skinless chicken breasts
- 1 tablespoon olive oil
- 1 tablespoon Italian seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- Brussels sprouts optional



"This was so good and moist just like the recipe promised!"

MizPeridot



"Oh.. my god..! That was superb.. My kids loved this recipe!"

GK



"Absolutely delicious and a certain keeper. My whole family loved the chicken Thank you so much."

Jan

Tips and Serving Suggestions

Let's make the BEST juicy and tender air fryer chicken breasts! The air fryer can work wonders, so here are my tips for making this recipe a success!

Olive Oil: This helps to crisp the skin and helps the spices and herbs to adhere to the meat.

Space: Make sure you create room between the chicken breasts to ensure even cooking. Don't overcrowd the chicken and cook in batches if you need to.

Temperature: Check the temperature earlier than you think because you don't want to overcook the chicken. Appliances can vary so go by the temperature of your chicken to ensure it's done.

Rest: Let the chicken rest for about 5 minutes before cutting into it. This allows the juices to reabsorb into the chicken instead of spilling onto your plate.

Spices: Mix it up depending on your menu. You can use Mexican spices, BBQ spices, sauce, Indian spices, etc. Whatever your menu calls for this is a quick delicious way to cook your chicken.

Moist: Want to make sure your chicken is super moist and tender? Try marinating or brining your chicken for even greater juiciness and flavor.

Air Fryer Mushrooms



A batch of juicy, tender air fryer mushrooms is the perfect dinner side! They're tossed in a garlic parmesan sauce for savory, juicy flavor you won't be able to get enough of. Ready in 10 minutes, there's no better way to make them!



PREP TIME
5 MIN



COOK TIME
10 MIN



TOTAL TIME
15 MIN



SERVINGS
4

INSTRUCTIONS

- 1 In a bowl add the mushrooms, oil, soy sauce, parmesan, garlic powder, thyme, salt, and pepper.
- 2 Stir everything together. Add it to an air fryer. Cook at 380 degrees for 5 mins.
- 3 Shake the basket and then cook for another 5-7 minutes or until tender.

INGREDIENTS

- 16 oz mushrooms sliced
- 2 tablespoons olive oil
- 2 tablespoons soy sauce
- 3 tablespoons grated parmesan
- 1 teaspoon garlic powder
- 1 teaspoon fresh thyme
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



"These are AMAZING!!! I've made them many times, and in fact am making them for dinner tonight with some parmesan baked pork chops!"

Jessica



"I made this recipe tonight and it was very good! My husband and son said that this recipe was a keeper! Thank you."

Jan

Tips and Serving Suggestions

These tips may seem like a no-brainer, but they're super important when cooking vegetables in the air fryer!

Cook a Single Layer at a Time: Airflow is crucial when cooking anything in your air fryer, but especially for vegetables. Only cook a single layer of mushrooms at a time and make sure there's enough space in between the pieces that they can be cooked through completely.

Don't Forget to Shake: Shaking your basket halfway through the cooking time helps make sure your mushrooms are cooked evenly. This will keep your mushrooms from being soggy or undercooked.



Glazed Air Fryer Salmon Bites



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Cooked in less than 10 minutes, these perfectly glazed honey garlic air fryer salmon bites are so delicious. This is such a quick dinner, you will never want to cook salmon any other way!



PREP TIME
5 MIN



COOK TIME
6 MIN



MARINATE
20 MIN



TOTAL TIME
31 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 Cut 1 pound skinless salmon filet, into one-inch cubes and season with salt and pepper.
- 2 In a medium-sized bowl, add 1/2 cup soy sauce, 1/2 cup honey, 3 cloves garlic, and juice of one lemon. Whisk together until smooth. Reserve 2 tablespoons of marinade to brush on the salmon during the cooking process.
- 3 Add the salmon to the remaining marinade and toss to coat. Marinate for 20 minutes.
- 4 Place the marinated salmon bites into the air fryer. Cook at 390 degrees Fahrenheit for 3 minutes. Open the air fryer and brush the reserved glaze on the salmon bites. Close the basket and cook for an additional 3 minutes. The internal temperature for salmon should be 125–130 degrees Fahrenheit.
- 5 Enjoy the salmon over rice with a side of vegetables!

INGREDIENTS

- 1 pound skinless salmon filet, cut into 1-inch cubes
- Salt and pepper, to taste
- 1/2 cup soy sauce
- 1/2 cup honey
- 3 cloves garlic, minced
- Juice of one lemon



Tips for Perfect Air Fryer Salmon Bites

What is the Cooking Temperature for Salmon? Salmon should be cooked to an internal temperature of 125 to 130 degrees Fahrenheit. There is nothing like perfectly cooked salmon because it is flakey and moist! Cooking salmon bites in the air fryer is a very fast method. Watch it closely so you don't overcook them.

Fresh or Frozen Salmon: Fresh salmon filets are best, but if you need to use frozen salmon make sure to thaw it overnight in the refrigerator. To thaw salmon quickly, you can place frozen salmon in a sealable Ziplock bag and submerge it in COLD water for 30 minutes or until thawed. However, make sure the salmon stays cold.

How to Serve Salmon Bites: These air fryer salmon bites are so versatile. They are super high in protein and can be served in many ways. Enjoy them on a salad, in a bowl, as tacos, or with a side of rice and veggies. You could even serve these as an appetizer! Double the recipe so you can enjoy them all week long.

Air Fryer Roasted Potatoes



Perfectly seasoned, crispy and tender, these are Air Fryer Potatoes are that Best Ever! You will want them every night for dinner!



PREP TIME
5 MIN



COOK TIME
20 MIN



TOTAL TIME
25 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 Cut potatoes in quarters using a sharp knife about 1 inch pieces.
- 2 In a medium sized bowl combine the potatoes, olive oil, Italian seasoning, garlic, salt, pepper and Parmesan Cheese.
- 3 Add to the basket of your air fryer. Cook at 400 degrees for 10 minutes. Toss the potatoes in the basket and continue to cook for 8-10 minutes or until tender and crisp. Garnish with chopped parsley.

INGREDIENTS

- 1 pound Yukon gold baby potatoes cut into one inch pieces
- 2 tablespoons olive oil
- 1/2 tablespoon Italian Seasoning
- 3 cloves garlic minced
- Salt and pepper
- 1/4 cup shredded parmesan
- Chopped parsley for garnish



“Great recipe! These are so tasty and so easy! I know I’ll make these over and over again.”

Lisa



“These are so easy to make and super delicious that we made them two nights in a row. Made them to pair with Prime Rib! Perfect match!”

Phyllis

Tips for Crispy Roasted Potatoes

Wash: Since you’ll want to leave the skins on (the skins have all the nutrients anyway), be sure to wash them thoroughly.

Oil: If you desire you can use an oil spray to coat your potatoes. You need the oil to help the seasonings stick to the potatoes.

Preheat: Be sure to allow your air fryer to preheat for maximum crispiness in your roasted potatoes.

Flip: Use a spatula or a spoon to turn your potatoes. Shaking the basket can cause your roasted potatoes to break apart.

Know Your Air Fryer: Be sure to read your air fryers manual and know what temperatures and timings will work best with your make and model.

Even Cooking: To make sure your potatoes roast evenly cut them into same sized pieces.

Air Fryer Cream Cheese Wontons



Air Fryer Cream Cheese Wontons are creamy and smooth inside and crispy golden outside. These wontons are the perfect appetizer or snack!



PREP TIME
10 MIN



COOK TIME
10 MIN



TOTAL TIME
20 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 In a small bowl add the cream cheese, green onions, garlic powder and salt and beat until creamy.
- 2 Lay a wonton wrapper on a non stick surface. With your finger wet the edges of the wonton wrapper. Add about a teaspoon of the cream cheese filling and bring up each corner creating a star and seal tightly.
- 3 Spray the basket of an air fryer with olive oil spray. Add the wontons to the basket and lightly spray with olive oil. Cook at 370 degrees for 8 minutes. Check to see if they are golden and cook for an additional 2 minutes if needed.

INGREDIENTS

- 8 ounce cream cheese softened
- 2 tablespoons green onion finely chopped
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- Wonton wrappers
- Olive oil spray



“Loved this recipe! I used Philadelphia cream cheese and it worked out perfectly, although I have added a bit of chili to the mix. Nice and crunchy!”

Elle



“These were a big hit. I told my husband he could try one but the rest would be for dinner. I turned around and half of the tray was already gone. Thankfully, I have more wrappers so will make another batch tomorrow.”

Ess

Storing Crispy Air Fryer Cream Cheese Wontons

Air fryer cream cheese wontons are best eaten the day they are made. But if you are lucky enough to have leftovers, these wontons are easy to store and reheat.

Refrigerator: Cooked wontons can be refrigerated in single layers separated by paper towel in a sealed container for up to 2 days. Reheat in the air fryer at 400 for 2 min or till crisp, or use a baking tray in the oven at 325 for 5-8 minutes.

Freeze Uncooked Wontons: They can be made ahead of time and frozen till needed. Make Cream Cheese Wontons according to directions. Place in single layer on a baking tray lined with parchment paper and freeze for 1 hour. Place frozen wontons in a gallon freezer bag. Air Fry straight from the freezer just add a few more minutes to frying time.

Cooked Wontons Frozen: Freeze the same way you would uncooked wontons and warm up the same as well. Perfect for a quick appetizer on the fly.



Perfect Air Fryer Steak



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This Air Fryer Steak is impeccably seared on the outside and tender juicy on the inside. Cooking steak in an air fryer will create extra flavor and a delicate texture to truly satisfy!



PREP TIME
10 MIN



COOK TIME
20 MIN



TOTAL TIME
30 MIN



SERVINGS
2 STEAKS

INSTRUCTIONS

- 1 Preheat the air fryer to 400 degrees. Prepare the steaks by rubbing olive oil on each side. Rub the Italian seasoning, and salt and pepper on each side.
- 2 Add the steak to the air fryer basket and cook for 12 minutes, turning over after 6 minutes for medium. Let the steak rest for 10 minutes and top with garlic butter.

INGREDIENTS

- 1-2 Ribeye New York, or Tri Tip Steaks (1 inch thick)
- 1 tablespoon olive oil
- 1 teaspoon Italian seasoning
- Salt and pepper

Garlic Herb Butter

- 1/4 cup butter softened
- 1 garlic clove minced
- 1 teaspoon fresh rosemary
- 1 teaspoon fresh thyme
- 1 teaspoon fresh parsley



“As a man who basically grills or smokes his meals every weekend, I was skeptical to throw a steak in the air fryer; I did today and was not disappointed. Did 400 at 10 mins 5 each side and came out lil brown outside pretty pink inside, thanks.”

Billy

Tips and Variations for Perfect Steak

Room Temperature: Have your steaks for the best results.

Spacing: Avoid overcrowding the air fryer so the air can circulate evenly around the steaks.

Rest: Remove the steaks and let rest on a plate so the fryer doesn't continue cooking the steaks.

Seasonings: You can use so many different spices and seasonings to your liking and desire.

Medium Steak: Set the time to 12 minutes and flip the steak at 6.

Medium Rare: For a medium-rare steak, cook the steak for 10 minutes and flip it at 5 minutes.

Well-done steaks take a good 12 to 15 minutes.

Steak Temperature

FDA's temperatures for Steak, Use a meat thermometer to test your meat and take out 5 min before your desired doneness.

Rare: 125°F
Medium-Rare: 135°F
Medium: 145°F
Medium Well: 155°F
Well: 160°F



Air Fryer Fried Pickles



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Air Fryer Fried Pickles are the ultimate appetizer! They are tangy, zippy and perfectly seasoned!



PREP TIME
5 MIN



COOK TIME
10 MIN



TOTAL TIME
15 MIN



SERVINGS
4 PEOPLE

INSTRUCTIONS

- 1 Lay the pickles on a paper towel and pat dry. In the first small bowl add the flour. In the second small bowl add the egg and whisk with the water. In the last bowl add the bread crumbs, parmesan, and italian seasoning.
- 2 Dip each pickle in the flour, then the egg and lastly in the bread crumb mixture.
- 3 Lay the pickles in a single layer in the air fryer basket. Cook at 400 degrees for 8-10 minutes. Serve with your favorite dipping sauce.

INGREDIENTS

- 2 cups dill pickle slices
- 1/2 cup flour
- 1 large egg
- 1 tablespoon water
- 1/2 cup bread crumbs
- 1/4 cup grated Parmesan
- 1 tablespoon Italian seasoning



"These were so fun to make and a huge hit at a tailgate last weekend. Thanks for sharing!"

Matt



"These were fantastic. I changed the recipe slightly (Cajun seasoning instead of Italian) but these were great. Thank you!"

Kate

Tips and Variations for Air Fryer Fried Pickles

Pat them dry: You want your pickles to be as dry as possible. This will help them keep their crispy outsides as well as allow the incredible coating to stick.

Know Your Air Fryer: Every air fryer is a little different, so it's important to know how yours cooks. If you're still getting familiar with how your air fryer bakes, check your pickles often to make sure they don't burn or if you need to add time.

Don't over crowd: Make sure your pickles don't overlap. If they do they'll be soggy in those spots. You want the air fryer to be able to circulate all around the air fryer pickles. Cook them in batches if you need to.

Use Spears: You can totally use dill pickle spears with this air fryer recipe. You will just need to add on a few more minutes to the cook time.

Tongs: I like to use tongs to dip the pickles to keep my fingers clean.

Same Size: Whether you use dill pickle chips or spears try to keep them the same size in the basket. The fried pickles will be able to cook evenly that way.

Air Fryer Cheesecake



Get ready to indulge in the tastiest and easiest cheesecake you'll ever make! My air fryer never fails to impress— this amazing dessert is another great recipe to add to the list! When you're craving something sweet, air fryer cheesecake requires minimal effort and time, and is a great way to impress your guests or treat yourself to something special.



PREP TIME
25 MIN



COOK TIME
1 HR



CHILL TIME
4 HR



TOTAL TIME
5 HR 25 MIN



SERVINGS
6 PEOPLE

INSTRUCTIONS

Crust

- 1 Grease a 6–7 inch springform pan with cooking spray. Place a parchment round in the bottom.
- 2 Combine the graham cracker crumbs with the melted butter and salt until it resembles wet sand. Press into the bottom of the pan, use your fingers or a flat-bottomed glass or measuring cup to press it in. If you're using a 6-inch pan you may omit a tablespoon or two of the crust if desired.
- 3 Bake in the air fryer at 275 degrees Fahrenheit for 10 minutes. Let cool completely.

Cheesecake Filling

- 1 Use a stand mixer or hand mixer to beat the softened cream cheese and sour cream until smooth. Add the sugar and beat again until combined, scraping down the sides and bottom of the bowl as needed.
- 2 Add the eggs one at a time, mixing each one just until incorporated. Add the lemon zest and vanilla and beat until combined and smooth.
- 3 Pour the batter over the cooled crust and bake at 285 degrees Fahrenheit for 30 minutes. After 30 minutes, bake at 250 degrees Fahrenheit for 15–20 minutes more, until the cheesecake is set but still has a little wobble to it.
- 4 Crack open the air fryer and leave the cheesecake inside for 30–60 minutes, until the air fryer has cooled.
- 5 Chill the cheesecake in the fridge for 4 hours or overnight before removing from the pan and serving.

INGREDIENTS

Crust

- 3/4 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 2 tablespoons butter melted
- A dash of salt

Cheesecake Filling

- 16 ounces cream cheese softened
- 1/2 cup sour cream
- 3/4 cup granulated sugar
- 2 large eggs room temperature
- 1 teaspoon lemon zest
- 1 teaspoon vanilla extract



Air Fryer Corn on the Cob



Air Fryer Corn on the Cob is going to change the way you cook corn. Super fast, tender, and full of toasted corn flavor air fryer, corn is insanely delicious.



PREP TIME
5 MIN



COOK TIME
15 MIN



TOTAL TIME
20 MIN



SERVINGS
4 EARS OF CORN

INSTRUCTIONS

- 1 Place the corn in the basket of the air fryer. Rub the olive oil evenly on the corn. Add salt and pepper.
- 2 Cook in the air fryer at 370 degrees for 12–15 minutes or until tender.

INGREDIENTS

- 4 ears of corn
- 1 tablespoon olive oil
- Salt and pepper



“This recipe was very good and juicy but I used butter instead of oil and I also put garlic and herb bread crumbs also really good!”

Melissa



“My kids love corn. With this recipe, I’m able to serve them corn whenever they’d like it. I made it for them and we devoured 8 cobs within minutes. Not a kernel left behind”

Melinda

Tips For the Ultimate Air Fryer Corn on the Cob

Air fryer corn on the cob gives a unique flavor you just have to try! Fresh or frozen corn will work too.

Air Frying: It’s important to remember when you are air frying corn that every air fryer cooks a bit differently. Be sure to check your corn half way through so that you do not burn your corn.

Oil: When you putting oil on your corn, you can use a spoon and drizzle it or use a non-aerosol oil spray. Using cooking spray with an accelerant can ruin your air fryer basket.

Do not Stack or over fill: To get the perfect bake on your corn, make sure there is room between the cobs for the air to circulate and do not stack.

Cut: You may have to cut your ears of corn to fit your basket. Just cut them in half and cook in batches if needed.

Frozen Corn on the Cob: This method will also work with frozen corn on the cob. You can thaw it or add a few extra minutes and cooke it from frozen.



Air Fryer Zucchini Fries



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Air fryer zucchini fries are a low-carb, keto-friendly snack that's ready in minutes! Crispy and cheesy on the outside, tender on the inside, this is the best way to use up your leftover summer zucchini.



PREP TIME
10 MIN



COOK TIME
12 MIN



TOTAL TIME
22 MIN



SERVINGS
4

INSTRUCTIONS

- 1 Slice the zucchini into sticks.
- 2 Add the flour to a bag with the zucchini and shake it to coat them.
- 3 In a medium bowl stir together the Panko, parmesan, Italian seasoning, garlic powder, and salt.
- 4 Add the eggs and water to a small bowl and whisk them together.
- 5 Remove the zucchini from the bag and dip them in the egg mixture then into the Panko.
- 6 Spray the air fryer basket with olive oil then place in zucchini in.
- 7 Serve warm with marinara or ranch.

INGREDIENTS

- 3 small zucchini or 2 large
- 1 cup panko crumbs
- 1/2 cup grated parmesan cheese
- 2 tbsp Italian seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 cup flour
- 2 eggs
- 1 tablespoon water



"Super easy to make and so delicious. So delicious & crispy."

Mandy



"Best zucchini fries I've ever had."

Leela



"Delicious. That says it all. Did not change a thing."

Onitac

Tips for Making Zucchini Fries in the Air Fryer

To ensure that your zucchini fries end up golden, crispy, and beautifully tender, here are a few simple tips and tricks to keep in mind.

Avoiding Soggy Fries: Zucchini has a very high water content naturally. For crispier fries, pat your pieces of zucchini dry with paper towels before breading them.

Don't Overcrowd Air Fryer Basket: This tip is the key to crispy zucchini fries! Your zucchini fries need plenty of airflow in order to cook through properly. Make sure there's space in between each fry and there's no overlap. Similarly, only cook a single layer at a time.

Sauces and Dips: Marinara and ranch are always a good idea, but some other tasty dips to try with your zucchini fries are garlic aioli, whipped feta, and alfredo sauce!

