



RECIPE | CUCUMBERS

# AIR FRYER CUCUMBER CHIPS



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# AIR FRYER CUCUMBER CHIPS



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**2**



**easy**

## INGREDIENTS

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

## DIRECTIONS

- 1 Slice cucumber into ¼ inch thick chips.
- 2 Preheat air fryer to 350°F.
- 3 In a shallow dish combine breadcrumbs, salt, and pepper. Mix well and set aside.
- 4 Add flour to another shallow dish. Set aside.
- 5 In a medium bowl, beat eggs. Set aside.
- 6 Dredge each chip first in flour, then egg, then lastly coat with breadcrumbs. Set coated chips aside.
- 7 Spray your air fryer basket with oil spray. Lay a single layer of chips in the bottom of the basket and spray a light layer of oil onto the chips as well.
- 8 Cook for 10 minutes, flipping chips over halfway through. Remove from air fryer when chips are crispy. Repeat steps 5 through 8 with remaining cucumber slices.