



Air Fryer Onion Rings



Ingredients:

- 1¼ cups Panko bread crumbs
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ heaping teaspoon sea salt
- 2 large eggs
- ½ cup all-purpose flour
- 1 yellow onion, sliced into ¼ - ½ inch rings
- Extra-virgin olive oil, for drizzling
- Tartar sauce, optional, for dipping

Method:

1. On a rimmed tray, mix the Panko, garlic powder, onion powder, and salt. In a small shallow bowl, lightly beat the eggs. Place the flour in another small bowl.
2. Preheat the air fryer to 370°F.
3. Dip each onion ring into the flour, and then tap to remove any excess flour. Dip it in the egg, coat with the Panko mixture, and then place on a large plate.
4. Drizzle the onion rings with olive oil and transfer them right into the air fryer basket in a single layer with a little space between each ring. Do not overcrowd the basket. Work in batches if necessary. Air fry for 8 to 11 minutes, or until golden brown and crisp. Repeat with remaining onion rings. Serve with tartar sauce, if desired.

Tip: Once all batches are finished, toss them all back into the air fryer (no need to place in a single layer this time) for 1 to 2 minutes to warm any that got cold from the first batch.