

Air Fryer Zucchini

Prep: 5 minutes • Cook: 10 minutes

Tender, caramelized zucchini seasoned with garlic and Italian herbs, ready in about 10 minutes for a simple, flavorful weeknight side.

Ingredients

- 1 pound (about 3 medium) zucchini (cut into 1-inch half-moons)
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon Italian seasoning
- 1/2 teaspoon sea salt
- 1/4 teaspoon garlic powder
- to taste black pepper (freshly ground)
- for serving Parmesan cheese (freshly grated, optional)

Instructions

1. Preheat the air fryer to 400°F, if your air fryer requires preheating.
2. In a large bowl, toss the zucchini with the olive oil, Italian seasoning, sea salt, garlic powder, and several grinds of black pepper.
3. Working in batches if necessary, arrange the zucchini in a single layer in the air fryer basket, leaving space between pieces.
4. Air fry for 9 to 11 minutes, or until tender and browned around the edges. Repeat as necessary with the remaining zucchini.
5. Season to taste and serve topped with freshly grated Parmesan, if desired.

Tags: Air Fryer, Vegetarian, Side Dish, Summer, Quick and Easy, Gluten Free
