

Air Fryer 101 with M&M Hit The Road

An air fryer is a versatile kitchen appliance that can air fry, roast, bake, broil, crisp, dehydrate and reheat foods. It's easy to use, and once you get the hang of it, you'll be hooked on air frying.

There are two main types of air fryers: basket air fryers and air fryer ovens. Basket air fryers have a removable basket for your food. Air fryer ovens are often part of a toaster oven with a rack and basket inside for your food. Air fryer ovens can hold more food but also take up more counterspace. Both types of air fryers work in a similar way.

We chose the **Ninja AF101 4-quart**. We wanted a smaller one, this has an adjustable temperature. The other ones this size had a fixed temperature.

Basket air fryers are perfect for RV use.

Tips

Always use in a well-ventilated area, not close to a wall. We position it one basket depth away from the counter edge. Protect counter with silicone trivet when hot basket/tray is taken out.

Don't overcrowd the basket. This is the plus of our toaster oven AF since it has more room. You need the hot air circulating around/over and under the food. Overcrowding means uneven cooking. We sometimes have to adjust a recipe for the basket AF since it's small and we can't get as much in it.

Many recipes call for shaking the basket halfway through cooking. Pull the basket out, give it a good shake, then put it back in. For the toaster oven AF, flip food with a spatula or tongs.

Dry food well for good crisping. With chicken, we pat dry, spray with oil then sprinkle seasoning.

Preheat like you would your oven. Most recipes are 3-5 minutes.

Nonstick surface of basket can be cleaned with warm soapy water. Wipe the heating element when fully cooled to keep buildup away.

Accessories

Parchment basket liners, silicone basket liners, silicone tongs and ramekins are common accessories. You probably already have silicone tongs and ramekins.

Leftovers

French fries and onion rings are at 350° for about 3-5 minutes depending on amount. Pizza is about 3-6 minutes at 350° depending on size and crust thickness.

All recipes shown today are available at MandMHitTheRoad.com