

Air Fryer Green Beans

- 16-ounce bag frozen green beans
- 2 Tablespoons melted butter
- Seasoning of your choice: 3/4 teaspoon cayenne pepper or 1 T. pepper or whatever you like
- 1/4 cup grated Parmesan or cheese of your choice



1. Preheat AF to 380° or 375 if yours doesn't have 380° as an option for 3-5 minutes.
2. Drizzle the melted butter over the green beans and stir, butter will harden a little as it hits the frozen green beans. Add your seasoning and cheese, toss to evenly coat.
3. Add green beans mixture to AF basket and cook for 10-11 minutes, shaking the basket a few times at the halfway point.
4. Enjoy! Store any leftovers in sealed container.
5. Reheat: preheat AF to 350° and cook leftover beans for 2-4 minutes depending on how much you're reheating.