

Crispy avocado fingers with AirFry

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Consejo del chef

Serve with honey and mustard sauce, if desired.

Raciones para 9

1 Cup Panko breadcrumbs

1 Teaspoon garlic powder

1 Teaspoon paprika

1 Cup all-purpose flour

1 Egg

1 Avocado, peeled and sliced

Honey and mustard sauce, for serving (optional)

- 1 In a shallow bowl, whisk together Panko, garlic powder and paprika.
- 2 Place flour in another bowl, and use a third one to place a beaten egg.
- 3 One at a time, dip avocado slices into flour, then egg, then Panko mixture until fully coated.
- 4 Place in the FryMaster tray and select the AirFry function. Fry at 220 °C for 10 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/fingers-de-aguacate-crujiente-con-airfry/>

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