

# Air Fryer Fried Pickles

Yield: 2 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/fried-pickle-in-vietnamese-wrap-recipe>

## Ingredients:

- 2 cups pickle slices
- 1 cup almond flour
- 1 teaspoon garlic powder
- 1 teaspoon pepper
- 1 1/2 teaspoons sea salt
- 2 tablespoons nutritional yeast
- 1 large egg
- 1 tablespoon coconut milk canned, unsweetened
- 1 cup mayo
- 2 tablespoons ketchup
- 1 tablespoon pickle juice
- 2 tablespoons onions grated
- 1 1/2 teaspoons yellow mustard
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1/4 teaspoon pink salt
- 1/2 teaspoon pepper
- 2 tablespoons pickles compliant, chopped

## Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 135 milligrams
4. Fat: 69 grams
5. Fiber: 10 grams
6. Protein: 21 grams
7. SaturatedFat: 10 grams
8. Sodium: 3230 milligrams
9. Sugar: 21 grams

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