

## **Air Fried Pickle Chips**

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Serves 1-2

### **Ingredients**

- 8-16 pickle chips
- ½ cup AP Flour or rice flour
- 1 bottle Just Egg (or another egg substitute)
- 1 cup GF Panko
- Coconut oil spray, for cooking
- Kosher salt and freshly ground black pepper

### **8,000 Island Dipping Sauce**

- 1 cup vegan mayonnaise
- 2 Tbsp ketchup
- 2 Tbsp pickled chiles, minced
- Kosher salt and fresh cracked black pepper

1. Spray a plate with coconut oil cooking spray.
2. Drain the pickle chips. With one hand as your “dry hand,” dredge the drained pickle chips in the flour with one hand.
3. With your other hand as the “wet hand,” move the dredged pickle chips to the Just Egg, then to the panko, and finally to the plate. Repeat until all the chips are prepared.
4. Spray the top of prepared pickle chips with the coconut oil spray, then move to a preheated air fryer. Arrange the pickle chips as a single layer.
5. Air fry the pickle chips at 400 degrees for 8 minutes.
6. Meanwhile, prepare the 8,000 island dipping sauce: mix the vegan mayonnaise, ketchup, pickled chilis, salt, and pepper in a bowl.
7. Once fully cooked, remove from the air fryer and repeat until all the chips are cooked. Serve with the 8,000 island dipping sauce and enjoy!