



Air Fryer Roasted Garlic

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Air Fryer Roasted Garlic

Experience the convenience of air fryer-roasted garlic, ready in half the time compared to traditional oven roasting! In under 25 minutes, savor the deliciousness of this perfectly roasted garlic with just two ingredients and minimal prep. Prepare as many bulbs as desired and conveniently freeze any leftovers for future use.

Ingredients

- 1 garlic bulb
- 1 tablespoon olive oil

Instructions

- While keeping the garlic bulb intact within its skin, slice off the bottom (where the brown part is) to reveal the cloves inside.
- Wrap the cut bulb securely in a piece of aluminum foil large enough to cover it entirely. Drizzle olive oil over the exposed cloves, ensuring it coats them and drizzles down the sides of the bulb. Wrap the foil tightly.
- Preheat the air fryer to 390°F (198°C). Place the wrapped garlic in the air fryer basket or cooking pan. Air fry for 20-25 minutes until the garlic starts to caramelize and turns a

golden brown hue. Use oven mitts and tongs to remove it carefully.

- When ready to use, gently squeeze the garlic bulb to release the cloves from their skins easily. Serve them in pasta dishes, appetizers, dipping oils, or spread on sandwiches and toast.

Notes

1. Make sure to place something beneath your air fryer basket or tray to catch any oil that might drip from the foil.
2. For storage, refrigerate for up to 10 days or freeze for up to 6 months. Store in an airtight bag or container.