



# DORITOS® FLAMIN' HOT® Nacho Air Fryer Dill Pickle Spears with Tangy Dill Sauce



PREP  
TIME  
15 min



COOK  
TIME  
25 min



SERVES  
4-6

## INGREDIENTS

[title]Air-Fryer Pickle Spears:

**3 cups** DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

**1/2 cup** grated Parmesan cheese

**2** eggs

**1/2 cup** all-purpose flour

**8** dill pickles, halved or quartered lengthwise

[title]Dipping Sauce:

**1/4 cup + 2 tbsp** mayonnaise

**1 tbsp** pickle juice

**1/2** clove garlic, minced

**1 tbsp** finely chopped fresh dill

**1/8 tsp** garlic powder

**1/8 tsp** onion powder

**1/8 tsp** salt

**1/8 tsp** black pepper

## HOW TO MAKE

### DIRECTIONS

Air-Fryer Pickle Spears: In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely ground. Add Parmesan and pulse to combine. Transfer to shallow dish.

Into medium bowl, add flour.

In another medium bowl, whisk eggs.

Pat pickle spears dry with paper towel. Dredge spears in flour, dip in eggs and roll in ground chips mixture until well coated. Transfer to parchment paper-lined baking sheet. Spray lightly with cooking spray.

Preheat air fryer to 400°F according to manufacturer's instructions.

In batches to avoid crowding, arrange breaded pickle spears in air-fryer basket. Air-fry, flipping halfway through, for 8 to 10 minutes or until golden brown.

Dipping Sauce: In medium bowl, whisk together mayonnaise, pickle juice, garlic, dill, garlic powder, onion powder, salt and pepper.

Serve air-fryer pickle spears with sauce for dipping.

## PRODUCT

