

Air-Fryer Green Beans

Prep	3 mins
Cook	7 mins
Total	10 mins
Serves	4 Servings

Ingredients

- 1 pound fresh green beans, trimmed (4 cups; 454g)
- 2 tablespoons (30ml) extra virgin olive oil
- 3/4 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- freshly ground black pepper

Directions

1. Preheat a 6-quart air fryer to 400°F (205°C) for 5 minutes. Meanwhile, in a large bowl, toss green beans with oil, salt, and pepper to evenly coat. Pour green beans into preheated air-fryer basket and cook until they begin to brown, about 5 minutes.
2. Remove basket from air fryer and shake to toss green beans. Return basket to air fryer and continue to cook until crisp-tender and charred in spots, about 2 more minutes. Transfer green beans to a serving platter or individual plates and serve.

Variations

- **Lemon-Parmesan:** Toss air fried green beans with 1 teaspoon fresh lemon zest and top with 1 tablespoon grated Parmigiano-Reggiano. Serve with lemon wedges.
- **Red Curry-Cashew:** In a large microwave-safe bowl, microwave 1 tablespoon ghee and 1 teaspoon Thai red curry powder on medium-high heat (70% power) until melted, hot, and fragrant, 30 to 60 seconds. Toss the raw green beans with the curry-ghee mixture before transferring to the preheated air fryer basket. Air fry as directed. Top with 2 tablespoons (10 g) chopped roasted, salted cashews.
- **Gruyère-Fried Shallot:** In a small nonstick skillet, sprinkle 1 ounce (28g) shredded cave-aged gruyère evenly and cook over low heat, undisturbed, until golden brown and starting to crisp, about 8 minutes. Transfer to a cutting board and let sit for 1 minute. Chop and sprinkle over air fried green beans. Top with 2 teaspoons fried shallots.

- **Kewpie-Furikake:** Toss cooked green beans with 1 tablespoon Kewpie or other store-bought or homemade Japanese-style mayonnaise and sprinkle with 1 teaspoon furikake before serving.

Special Equipment

6-quart air fryer

Make Ahead and Storage

Cooked green beans can be stored in an airtight container in the refrigerator for up to four days.

