Making Air Fryer Hard Boiled Eggs is one of the most incredible air fryer hacks of all time. No water and no boiling needed — simply add the eggs to the air fryer basket, set the time and temperature, and walk away. What can be easier?
Table of Contents

- Ingredients
- Instructions
- Equipment
- Nutrition

Ingredients

- 6 large eggs
- 1 cup water

Instructions

- Set your eggs into the air fryer.
- Set the temperature to 250 degrees F (air fryer setting) for 15 minutes.
- As soon as the air fryer is done, transfer them to an ice-cold bath. Chill for about 10-15 minutes.
- Use as needed.

Equipment

- Air Fryer
- Bowl-Ice Water

Nutrition

Serving: 1gCalories: 107kcalCarbohydrates: 1gProtein: 9gFat: 7gSaturated Fat: 2gPolyunsaturated Fat: 1gMonounsaturated Fat: 3gTrans Fat: 1gCholesterol: 279mgSodium: 109mgPotassium: 104mgSugar: 1gVitamin

A: 405IUCalcium: 44mgIron: 1mg