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### [Air Fryer Roasted Asparagus — Perfectly Crispy in Just 8 Minutes!](#)

If you're looking for a quick, healthy, and irresistibly delicious side dish, this Air Fryer Roasted Asparagus is about to become your new favorite. With minimal prep and only a handful of ingredients, you can enjoy beautifully roasted, tender-crisp asparagus in under 15 minutes. It's the easiest and fastest way to elevate any meal — weeknight dinners, meal prep, or special gatherings.

#### [Why You'll Love This Recipe](#)

- Ready in 8 minutes — faster than oven roasting
- Crispy, tender, and flavorful
- Minimal ingredients, maximum taste
- Perfect for healthy eating

#### [Recipe Timing](#)

- Prep Time: 5 minutes
- Cook Time: 8 minutes
- Total Time: 13 minutes

## □ Ingredients

- 1 pound asparagus, washed and trimmed
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon black pepper



Air Fryer Roasted Asparagus

## □□ Instructions

1. Trim the asparagus: Cut off the tough, woody ends at the bottom.
2. Season well: Toss the asparagus with olive oil, salt, and pepper until evenly coated.
3. Air fry: Arrange in a single layer in the air fryer basket.
4. Cook at 400°F (200°C) for 8 minutes, shaking the basket halfway through for even crispiness.
5. Serve hot: Enjoy as a healthy side with chicken, steak, pasta, or salmon.

### □ Pro Tips for Best Results

- Don't overcrowd the basket — cook in batches if needed
- Add a squeeze of lemon after cooking for extra flavor
- Sprinkle Parmesan cheese for a gourmet twist

### More Best recipes To must cook:

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