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Air Fryer Roasted Garlic

Experience a faster, richer, and foolproof way to enjoy roasted garlic with your air fryer! In just 20–25 minutes, you can create soft, caramelized cloves bursting with flavour — perfect for spreading, blending, or boosting any dish. With only two ingredients and almost no prep, this is one kitchen hack you'll want to use again and again. Make extra bulbs, freeze them, and enjoy delicious roasted garlic anytime.

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.



Air Fryer Roasted Garlic

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.

More Best recipes To must cook:

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