Air fryer tortellini is a quick and easy recipe that transforms cheese tortellini into crispy, golden bites coated in parmesan cheese and flavorful seasonings. Perfect as a snack or appetizer, it's ready in just 25 minutes and pairs well with your favorite dipping sauces.

Prep Time 5 minutes mins Cook Time 20 minutes mins Total Time 25 minutes mins

Course: Main Course Cuisine: American

Keyword: Air Fryer Tortellini Recipe

Servings: 4

Calories: 354 kcal Table of Contents

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- 9 ounces refrigerated cheese tortellini
- 2 ½ tablespoons olive oil, extra virgin
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ¾ teaspoon kosher salt
- ½ teaspoon fresh cracked black pepper
- ¾ cup parmesan cheese, freshly grated (divide ½ cup and ¼ cup)
- 1 teaspoon fresh parsley, chopped

Instructions

- 1. Bring a medium saucepan of water to a boil. Add the cheese tortellini and cook for 4 minutes. Drain and rinse with cold water. It's important that all the water has drained from the tortellini in order for the oil, spices and parmesan to stick to the tortellini.
- 2. Add the drained tortellini to a medium size bowl, and drizzle with olive oil. Stir to completely coat.
- 3. Sprinkle the garlic powder, Italian seasoning, kosher salt, fresh cracked pepper and ½ cup of the freshly grated parmesan. Stir until the tortellini is completely coated with the seasoning and grated parmesan.
- 4. If your air fryer requires it, preheat the 360°F. Always check your owner's manual for instructions for preheating
- 5. Spray the basket with nonstick cooking spray.
- 6. Arrange the coated tortellini in a single layer in the prepared basket. If you have a smaller air fryer, you will need to bake the tortellini in batches.
- 7. Air fry for 6 minutes, shake the tortellini, and cook for another 5 to 6 minutes or until golden brown.
- 8. Transfer the air fryer tortellini to a serving dish. Sprinkle with the remaining ¼ cup grated parmesan and chopped fresh parsley.