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

- Ingredients
- Instructions

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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.