

## Air Fryer Parmesan Zucchini

4 zucchini, sliced into ¼" pieces  
2 tbs. extra-virgin olive oil  
½ tsp. garlic powder  
1 tsp. Kosher salt  
½ tsp. freshly ground black pepper  
¼ cup shredded Parmesan cheese

Toss the zucchini with the olive oil and seasonings (through pepper). Arrange in a single layer in your air fryer basket (you will have to do two batches most likely). Sprinkle half of the Parmesan over top of the zucchini slices.

Air fry at 380 for 10 minutes, until Parmesan is golden brown.

Repeat with the remaining zucchini slices and Parmesan.



<https://pineapplehouserules.com/>