

## Air Fryer Crispy Cheese Balls

Prep time: Cook Time: Servings: 1

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Salt and Pepper			1/Pinch
Garlic Powder			1 /tsp
Almond Flour			2/3/Cups
Grated Parmesan Cheese			3 /tsp
Mozzarella Cheese		Shredded	2/Cups
Dried Oregano or Italian Seasoning			1 /tsp

### Instructions

1. Preheat air fryer to 400°F.
2. In a heat proof bowl, portion the almond flour, shredded cheese, and half of the garlic powder. Mix together until all ingredients are blended.
3. Microwave the bowl on low for 35 seconds, mix with a rubber spatula, and microwave for another 35 seconds.
4. On a board, portion the warm dough and let cool for 5 minutes. Working quickly, knead into an even rope. Cut 6 balls out of the roped dough, and form into dough balls.
5. Line the air fryer with foil or parchment paper.
6. In a small stainless mixing bowl, portion the grated parmesan cheese, the remaining garlic powder, salt and pepper, and herbs (oregano/Italian seasoning). Roll each ball in the seasoned cheese coating.
7. Place each ball equally in the air fryer and spray again with cooking spray. Fry for 5 minutes, pause and turn the balls, and fry again for 5 minutes. Look for golden brown and crispy.
8. Allow to cool slightly and serve with marinara sauce.

