



Instant Pot Air Fryer Keto Garlic Bread

Active Time: 10 minutes | **Total Time:** 20 minutes | **Serves:** 2

Nutrition Information Per Serving

176.1 calories, 1.86 g carbohydrate, 0.07 g fiber, 1.79 g NET carbs, 14.29 g protein, 12.32 g fat

Ingredients

- 2 ounce(s) shredded mozzarella cheese
- 1/4 cup(s) grated Parmesan cheese
- 1 large egg
- 1/2 tsp(s) garlic powder

Preparation

1. Line the air fryer basket with a piece of parchment paper.
2. In a medium bowl, stir together the cheeses, egg, and garlic powder until well combined.
3. Press the dough onto the parchment in the air fryer basket, forming into a circle.
4. Heat the air fryer to 350 degrees F.
5. Fry bread for 10 minutes. Serve warm.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.