



Air Fryer Keto Garlic Bread

Active Time: 5 minutes | **Total Time:** 15 minutes | **Serves:** 2

Nutrition Information Per Serving

445.4 calories, 3.86 g carbohydrate, 0.07 g fiber, 3.79 g NET carbs, 34.45 g protein, 32.24 g fat

Ingredients

- 1 tsp Italian Seasoning
- 8 ounce(s) mozzarella cheese shredded
- 1/3 cup(s) Parmesan cheese grated
- 1 large egg
- 1/2 tsp(s) garlic powder

Preparation

1. Preheat your air fryer at 350 degrees F.
2. Line a pan or the air fryer basket with parchment.
3. In a medium bowl, stir together the shredded mozzarella, cheese, grated Parmesan cheese, egg, and seasonings in a large mixing bowl.
4. Place the prepared dough into the pan. Air fry for 2-3 minutes, to a golden brown.
5. Using a pair of tongs, flip and air fry the other side for another 2 to 4 minutes, until golden brown.
6. Sprinkle with extra Parmesan cheese and mozzarella, then air fry for about 2 to 3 minutes, until the cheese is melted.
7. Let the bread cool slightly before slicing.

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