



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.

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.