Air Fryer Plantains





Ingredients

- 2 medium plantains
- Oil spray

Directions

- Using a sharp knife, cut off the ends. slice through the skin of the ripe plantain lengthwise, being careful not to cut the flesh. Peel the skin and discard.
- 2. Make diagonal slices of the plantain flesh about 1/4 inch thick.
- 3. Brush or spray air fryer basket with oil.
- 4. Lay the plantain slices next to each other in a single layer in the basket of the air fryer.
- 5. Cook plantain at 370 degrees F. for 6-8 minutes. Turn the slices over and cook for another 5 minutes.

