

## Asparagus Fries with Lemon Aioli

An air-fryer recipe

### Ingredients:

- 2/3 cup mayonnaise
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1/2 teaspoon minced garlic
- 1/2 teaspoon salt
- 1/2 cup flour
- 1 egg, beaten
- 1 cup panko breadcrumbs
- 1/2 cup Italian-seasoned breadcrumbs
- 1 bunch fresh asparagus, ends trimmed
- Cooking spray



### Directions

1. Whisk mayonnaise, lemon zest, lemon juice, garlic, and salt. Set aside.
2. Line a baking sheet with parchment. Set aside.
3. Place flour in a shallow dish. Place egg in a shallow dish. Combine panko breadcrumbs and Italian breadcrumbs in a shallow dish.
4. Roll each asparagus in the flour, then the egg, and then in the breadcrumbs. Place onto the prepared baking sheet. Spray with cooking spray.
5. Place a single layer of asparagus into the basket of an air fryer. Cook at 400°F for 7 minutes. Remove carefully with tongs and serve warm with the aioli for dipping. Repeat until all asparagus has been cooked.

*Makes 6 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***