



Air Fryer Hard Boiled Eggs

Description

Air fryer hard boiled eggs are easy, no mess, no fuss, and NO WATER steaming up your kitchen! If you love deviled eggs and egg salad, and you have an air fryer, this is going to be a game changer for you!

- **Cook Time:** 17 mins
- **Total Time:** 17 minutes
- **Yield:** 6
- **Category:** Breakfast

Ingredients

- 6 large eggs

Instructions

1. Preheat your air fryer at 250°F for 2-3 minutes if needed. Some models don't need preheating, you'll have to check your manual.
2. Place 6-8 eggs into your air fryer basket, leaving space between them. Place the basket into the air fryer.
3. Cook at 250°F for desired amount of time, from 16-17 minutes. (see my timing test photo in the post.)
4. Once the eggs are cooked, remove them and place them into a bowl of ice water to cool.
5. Once you can safely touch the eggs, crack them and peel them.
6. Store in a closed container in the fridge for 3-4 days before the quality starts to deteriorate.

Notes

This recipe uses large eggs. Adjust the cooking time appropriately if using a different size of egg.

Category

1. Air Fryer Recipes

Date

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