

## Air Fryer Mac and Cheese Bites

**Yields: 12 balls**

### **Ingredients:**

1	C	Panko breadcrumbs
4	C	Prepared macaroni and cheese (refrigerated)
3	T	All-purpose flour
1	t	Kosher salt
1	t	Freshly ground black pepper
½	t	Garlic powder
1	t	Smoked paprika
2		Eggs
1	T	Milk

### **Method:**

1. Preheat the oven to 400F. Preheat the air fryer to 350-370 F.
2. Spread the breadcrumbs onto a baking sheet, shaking to spread into an even layer. Bake for 3 minutes, then shake and bake for another 1 to 2 minutes or until they are mostly toasted in 400F oven.
3. **Prepare Bites.** Form the refrigerated macaroni and cheese into golf ball-sized balls. Place them onto a baking sheet. Whisk together the flour with half each of the salt, black pepper, garlic powder, and paprika. Whisk together the 2 eggs with milk in a shallow bowl. Combine the toasted breadcrumbs with the remaining spices. Roll the macaroni and cheese balls into the flour to coat. Then, dip the flour coated ball into the egg mixture, rolling to coat. Transfer the cheese ball to the breadcrumb mixture and roll to coat, patting to help the breading adhere. Repeat with all the mac & cheese balls.
4. **Cook Bites.** Spray the basket of the air fryer with cooking spray. Add 6 to 9 of the cheese balls into the air fryer, depending on how large it is. Spray the mac and cheese balls with the cooking spray too. Air fry for 8-10 minutes or until golden brown and crisp. Remove them from the air fryer basket and keep warm in your oven. Repeat until all are cooked.
5. Serve with your favorite dipping sauce if desired.