

Crispy Air Fried Artichoke Hearts

(Adapted from [Taste of the Frontier](#))

2-3 cans Quartered Artichokes - drained & dried

1/2 cup mayonnaise

1 cup panko breadcrumbs

1/3 cup grated Parmesan

salt & pepper to taste

sprinkle of parsley for garnish

Drain artichokes in a colander.

Transfer to a plate & place between layers of paper towels & pat dry.

In a small bowl add mayonnaise, salt & pepper - gently toss to coat.

Place the panko in a zip-top bag & add the coated artichokes, shake until well coated.

Place coated artichokes into the Airfryer & cook for 10-15 minutes on the highest temperature.
(that was 370 degrees for the air fryer I used for this recipe)

Remove & repeat with any remaining artichokes.

Sprinkle with parmesan cheese & parsley.

Serve immediately with dipping sauce if desired.