

Pasta Crisps

Ingredients

- Left over low protein pasta
- Olive oil
- Seasoning of choice (we recommend salt and vinegar or paprika and chilli powder)

Method

1. Boil your low protein pasta of choice until cooked.
2. Drain the cooked pasta and add it into your airfryer.
3. Drizzle some olive oil over the pasta along with whatever seasoning you like on your crisps!
4. Cook at 180 degrees for 10-15 minutes until nice and crispy.
5. Add more seasoning if needed for taste and shake in a bag
6. Store in an air tight container to keep fresh, consume the day they are made so they are still crispy, if they are older than a day simply pop in the airfryer for 3-4 minutes to crisp up again.