

## Crispy Brussels with Lemon Aioli Recipe

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4 servings



5 mins

### INGREDIENTS

- 2 lbs Brussels sprouts
- Parmesan Cheese Block (for shredding)
- Salt and Pepper to taste
- 1 tbsp Tajin Seasoning
- ¾ cup Mayo
- Juice of ½ lemon
- Zest from 1 lemon

### DIRECTIONS

1. Trim the ends off the Brussels sprouts, cut them in half, and remove any dead or dirty outside leaves.
2. Salt, pepper, tajin, and oil the brussels.
3. Throw Brussels into an air fryer at 400 deg for 15 minutes, shaking the basket every 5 minutes. On the last shake, add freshly grated parmesan cheese.
4. While air-frying, make your aioli by adding mayo, lemon juice, half your lemon zest, 1 garlic clove, salt, and pepper to a cup. Blitz until smooth using an emersion blender. Set aside.
5. Once air frying is complete, throw into a bowl, and sprinkle with salt, pepper, more tajin, and shredded parmesan cheese. Then plate and add even more parmesan if you love the salty cheese bite like I do.
6. Dip into lemon aioli and enjoy while still warm.
7. Note: If you like your Brussels a little bit softer, you can boil them for 3-6 minutes (depending on their size) before air-frying them.