BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #039

BANGIN JALAPENO AIR FRYER ZUCCHINI FRIES



MADE WITH BANGIN JALAPENO SPICE BLEND!

CRISPY. SPICY. TOTALLY BANGIN!

BOLD JALAPENO KICK | MADE WITH FRESH ZUCCHINI | AIR FRYER EASY | PERFECT WITH RANCH DIP | HEALTHY & DELICIOUS

VEGGIE FRIES YOU'LL ACTUALLY CRAVE!

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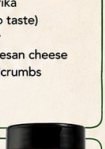
CRISPY. SPICY. TOTALLY BANGIN! VEGGIE FRIES YOU'LL ACTUALLY CRAVE!

INGREDIENTS

- 2 medium zucchini
- cut into fries (¼" thick, 3–4" long)
- 1 Tbsp olive oil
- 1 tsp Bangin Jalapeno Spice Blend
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp smoked paprika
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper
- ¼ cup grated Parmesan cheese
- ¼ cup panko breadcrumbs (for extra crunch)
- Cooking spray

MADE WITH BANGIN JALAPENO SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR VEGGIES
- ✓ GET READY TO BANG!



DIRECTIONS

1. Wash and dry zucchini. Cut into fry shapes.
2. In a large bowl, toss zucchini fries with olive oil until evenly coated.
3. In a small bowl, mix Bangin Jalapeno Spice Blend, garlic powder, onion powder, paprika, salt and pepper.
4. Sprinkle seasoning mixture over zucchini and toss to coat.
5. In a shallow dish, combine Parmesan cheese and panko breadcrumbs.
6. Add zucchini fries to the dish and toss until well coated.
7. Preheat air fryer to 400°F for 3 minutes.
8. Arrange zucchini fries in a single layer in the air fryer basket. (Work in batches if needed.)
   Air fry at 400°F for 12–15 minutes, shaking halfway through, until golden brown and crispy.
   Serve immediately with ranch, garlic aioli or your favorite dipping sauce.

GOLDEN. CRISPY. BANGIN' GOOD!

PRO TIP:

For extra crispiness, let zucchini sit for 10 minutes after tossing with oil and seasoning before coating with cheese & panko.

CRISPIER FRIES. BIGGER FLAVOR. BANGIN' EVERY TIME!

PERFECT FOR

DIPPING & SNACKING | BURGERS & SANDWICHES | SALADS & BOWLS | EASY VEGGIE SIDE DISH | LUNCHBOX FRIENDLY

STORAGE

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the air fryer at 375°F for 3–5 minutes to crisp back up.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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