

Air Fryer Brussels Sprouts with Smoky Vegan Sriracha Mayo

Ingredients

- 1 lb. brussels sprouts
- 1 tbsp. olive oil
- ¼ tsp. salt
- Fresh ground black pepper, to taste

For Smoky Sriracha Mayo

- ¼ cup vegan mayonnaise
- 2 tsp. sriracha
- 1 clove garlic, minced
- ¼ tsp. liquid smoke

Steps

1. Wash your brussels sprouts, pat dry, and cut each once in half. Place in a large mixing bowl, and sprinkle with olive oil, salt, and pepper. Mix well, so that the oil is covering all of the sprouts and not in the bottom of the bowl.
2. Preheat your air fryer to 375°F (190°C). Line your air fryer basket with a single layer of the brussels sprouts (don't over crowd!), and cook for 15 minutes, tossing once in the middle. Work in batches until all the brussels sprouts are cooked.
3. While the brussels sprouts are cooking, combine the mayonnaise, sriracha, garlic, and liquid smoke and mix. Serve with the warm air fried brussels sprouts.

