



# Bacon Wrapped Pickles (Air Fryer)

Keto Bacon Wrapped Pickles make an easy, crispy delicious snack. We've been loving our air fryer, making everything from bacon wrapped shrimp to grilled cheese and chick drumsticks! These are perfect to make a party tray for a Keto friendly appetizer on game day!

## Recipe:

4 Small Dill Pickles

2 Strips of Bacon

Cut bacon strips in half and wrap each pickle with bacon. Secure the bacon with a toothpick. Cook in the Air Fryer at 370 for 4 min, then flip and cook another 4 min. Enjoy!

## Keto Dad Tips and Tricks:

- Use a toothpick to secure the bacon. It's also an easy way to flip them and remove them from the air fryer.
- Use caution when opening the air fryer, there may be sizzling grease.
- We don't preheat the air fryer for this one, but we do toss or rotate them halfway through!



Serves: 1

Calories: 106, Fat: 7g, Carbs: 0g, Fiber: 0g, Protein: 6g

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