



Crispy Air Fryer Gnocchi Bites in 20 Minutes

The First Bite That Hooked Me

The crunch hit first—golden, crispy, like a tiny potato chip. Then came the soft, pillowy center. I stole one straight from the air fryer basket. Burned my fingers, but no regrets. **Ever wondered how you could turn pantry staples into something unforgettable in 20 minutes?** These gnocchi bites did it for me. Now I make them weekly. Try them. Your snack game will level up.

My Kitchen Blunder (And Why It Worked)

First time making these, I forgot to shake the basket. One side charred; the other stayed pale. Lesson learned: movement matters. **Home**

cooking teaches patience—and how to fix mistakes with grace.

Even uneven bites tasted great dunked in marinara. Share your own kitchen oops moments below!

Why These Bites Shine

– The parmesan melts into salty cracks, adding umami depth. – Crisp outside vs. tender inside creates perfect contrast. **Which flavor combo surprises you most?** Garlic powder or basil? Tell me your pick!

A Pocket History of Gnocchi

These dumplings date back to ancient Rome. Peasants used leftover bread or potatoes. *Did you know “gnocchi” means “lump” in Italian?* Today’s versions span cultures—from Poland to Argentina. Air frying? A modern twist on tradition. What’s your favorite way to eat gnocchi? Boiled, pan-fried, or air-fried like this?



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Ingredients:

Ingredient	Amount	Notes
Gnocchi	1 package (16 ounces)	
Extra virgin olive oil	2 tablespoons	
Kosher salt	1 teaspoon	
Black pepper	½ teaspoon	
Garlic powder	½ teaspoon	
Parmesan cheese	¼ cup (25 g)	Grated
Fresh basil	As needed	Chopped (for garnish)
Marinara sauce	As needed	For serving

How to Make Crispy Air Fryer Gnocchi Bites

Step 1

See also Fresh Homemade Salsa Like a Mexican Restaurant
Preheat your air fryer to 375°F. This ensures even cooking from the start. No cold spots here! (Hard-learned tip: Skip the preheat, and your gnocchi won't crisp evenly.) **Step 2** Toss gnocchi with oil, salt, pepper, and garlic powder. Coat every nook and cranny. This step is key for flavor. **Step 3** Arrange gnocchi in a single layer in the basket. Crowding leads to soggy bites. Work in batches if needed. **Step 4** Air fry for 13–15 minutes, shaking every 4 minutes. Watch for that golden crunch. *Fun fact: Parmesan sticks better when added hot!* **What's your go-to dipping sauce? Share below! Cook Time:** 13 minutes **Total Time:** 18 minutes **Yield:** 3 servings **Category:** Appetizer, Snack

3 Fun Twists on Gnocchi Bites

Spicy Kick Add red pepper flakes or cayenne to the oil mix. Heat lovers, this one's for you. **Herb Garden** Swap basil for rosemary or thyme. Fresh herbs bring a earthy vibe. **Cheesy Blast** Mix mozzarella with parmesan for stretchy bites. Broil 1 minute extra for meltiness. **Which twist would you try first? Vote in the comments!**

Serving & Sipping Ideas

Pair gnocchi bites with a crisp green salad or roasted veggies. For drinks, try chilled white wine or sparkling lemonade. Serve on a wooden board for sharing. Add extra parmesan and basil for flair. **Which would you choose tonight? Tell us below!**



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Storing and Reheating Your Gnocchi Bites

Got leftovers? Let them cool first. Store in the fridge for 3 days or freeze for a month. *Fun fact: freezing gnocchi helps keep their shape.*

Reheat in the air fryer at 350°F for 3-5 minutes to keep them crispy.

Batch-cooking tip: Double the recipe and freeze half for busy nights.

Why this matters: Quick reheating means less waste and more easy meals. Ever tried freezing gnocchi before? Share your tricks below!

See also Fresh Tomato and Onion Salsa

Fix Common Gnocchi Bites Problems

Sticky gnocchi? Toss them with extra oil before air frying. If they're not crispy, cook 2 more minutes and shake the basket. Crowding the air fryer? Work in batches for even cooking. Why this matters: Small tweaks make big flavor differences. My neighbor learned this the hard way—her first batch stuck together! What's your biggest air fryer fail? Let's laugh about it.

Your Gnocchi Bites Questions, Answered

Q: Can I use gluten-free gnocchi? A: Yes! Swap regular gnocchi for gluten-free. Cook time stays the same. **Q: Can I prep these ahead?**

A: Toss gnocchi with oil and spices. Refrigerate up to 24 hours before cooking. **Q: What if I don't have parmesan?** A: Try pecorino or

nutritional yeast for a cheesy kick. **Q: How do I double this recipe?**

A: Double all ingredients. Cook in batches to avoid crowding. **Q: Can I bake these instead?** A: Yes! Bake at 400°F for 20 minutes, flipping

halfway.

Let's Keep the Conversation Going

I'd love to see your crispy creations! Tag **Savory Discovery on Pinterest** with your photos. Did you try a fun twist? Tell me below. Happy cooking! —Elowen Thorn.