



Easy Air Fryer Corn on the Cob Recipe

Summer Nights and Sweet Corn

Nothing beats sweet corn on a warm evening. The smell fills my kitchen now. My air fryer makes it so easy. **Ever wondered how to get perfect corn every single time?** This method never fails me. It brings back happy memories of family dinners. I love sharing it with you all.

My First Air Fryer Corn

My first try was a little messy. I forgot to turn the corn halfway through. One side got a very dark tan! It still tasted amazing though. **This reminds me that good food does not need to be perfect.** Home cooking is about joy, not stress. What was your last kitchen surprise?

Why This Corn Tastes So Good

The hot air makes the kernels crisp outside. Inside, they stay juicy and sweet. The butter and salt make the flavor pop. It is a simple magic trick. **Which flavor combo surprises you most? Sweet corn with spicy pepper?** Or maybe herby parsley? Tell me your favorite topping below!

A Brief History of Corn on the Cob

This dish has deep roots in the Americas. Native American tribes grew maize for centuries. Boiling or roasting ears was a common method. Now we have fun new tools like the air fryer. *Did you know one ear of corn has about 800 kernels?* That is a lot of sweetness in every bite.



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Ingredients:

Ingredient	Amount	Notes
Olive oil	1 tablespoon	
Salt	1 teaspoon	
Black pepper	½ teaspoon	
Corn	4 ears	
Butter	2 tablespoons Melted	
Parsley	1 teaspoon	Chopped, for garnish

Your New Favorite Summer Side

This corn is a total game-changer. It is so juicy and crisp. You will never boil corn again. It is ready in under fifteen minutes. Perfect for a fast weeknight meal. Great for a weekend barbecue too. Everyone will ask for your secret. (My hard-learned tip: do not crowd the basket. The corn needs space to get that perfect char).

See also [Golden Raisin and Parmesan Broccolini](#)

Step 1 Preheat your air fryer to 400°F. Get a small bowl for mixing. Combine olive oil, salt, and pepper. This simple mix adds great flavor.

Step 2 Rub the oil mix on each ear of corn. Make sure to cover it all. This helps it cook evenly. It also makes the skin crisp up nicely.

Step 3 Place the corn in the air fryer basket. Cook for 10 to 12 minutes. Remember to turn it halfway through. You want it tender and a bit charred.

Step 4 Melt your butter while the corn cooks. Brush it on the hot corn. This adds a rich, creamy finish. Garnish with parsley for a fresh pop.

What is the key to getting a good char on the corn? Share below!

Cook Time: 10-12 minutes

Total Time: 15 minutes

Yield: 4 servings

Category: Side Dish, Vegetable

Make It Your Own

This recipe is just the beginning. Try these fun twists for a new taste. They are all simple and delicious. Change it up based on your mood.

Spicy Elote Style Use mayo instead of butter. Roll the corn in cotija cheese. Add a sprinkle of chili powder. It is a real crowd-pleaser.

Herb Garden Delight Mix fresh chopped basil into the butter. A little garlic powder works too. It tastes like summer in every bite.

Everything Bagel Twist Brush with cream cheese after cooking. Sprinkle with everything bagel seasoning. Salty, savory, and completely addictive.

Which spin will you try first? Let me know in the comments!

Serving Up Sunshine

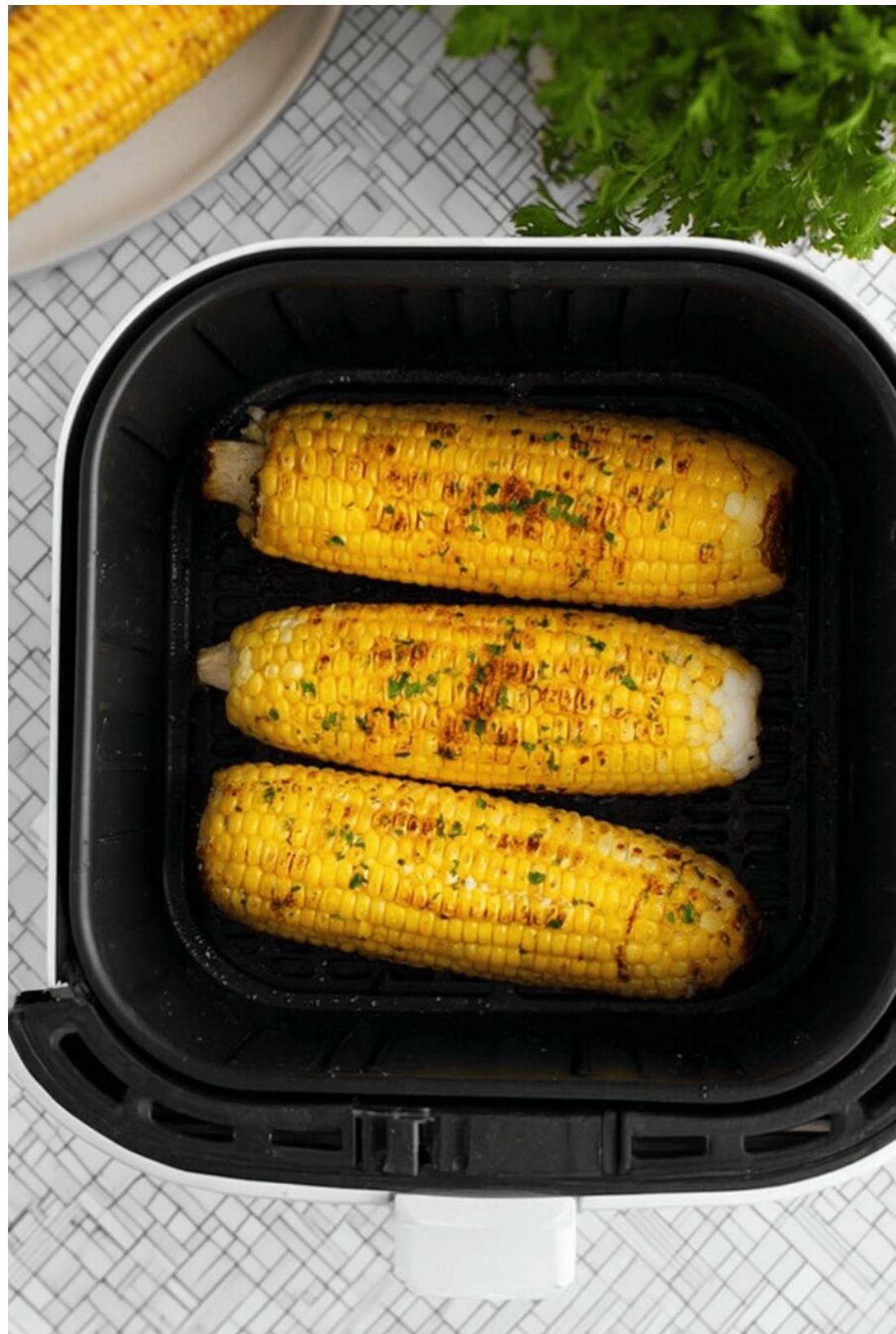
This corn pairs with so many meals. It is a true summer staple. Here are my favorite ways to serve it. I hope you love them too.

See also [French Onion Roasted Potatoes Recipe](#)

Serve it with grilled chicken or burgers. It is also great with fresh tomato salad. A simple, perfect summer plate. For a garnish, try extra parsley or chives.

For drinks, try a cold limeade. It cuts through the rich butter. A light lager beer is also a great match. Both are refreshing on a hot day.

Which would you choose tonight?



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Keep It Fresh & Make More

Let your corn cool down fully. Then store it in the fridge for up to three days. Reheat it right in the air fryer for five minutes. It gets its crisp-tender bite back. My grandkids never notice it's a leftover.

You can also freeze cooked corn for later. Just wrap each ear tightly in foil first. This matters for quick meals on busy nights. Have you tried batch-cooking for your week?

Quick Fixes for Common Hiccups

Is your corn not cooking evenly? Just shake the basket halfway through. If the kernels seem dry, brush on more butter after cooking. For not enough browning, cook for two more minutes. These simple steps guarantee perfect corn every single time.

Getting the timing right matters for the best texture. It keeps the corn juicy inside and crisp outside. What's your biggest air fryer challenge? Share your thoughts below.

Your Corn Questions, Answered

Q: Is this recipe gluten-free? A: Yes, all the ingredients are naturally gluten-free. Always check your labels to be safe.

Q: Can I make it ahead of time? A: Prep the oil rub ahead. But cook it fresh for the best taste.

Q: What are good seasoning swaps? A: Try chili powder or grated Parmesan cheese instead. Get creative with your favorite flavors.

See also [Ultimate Sweet Potato Casserole Recipe](#)

Q: Can I double this recipe? A: Absolutely! Just cook in a single layer. You may need to do two batches.

Q: Why turn the corn halfway? A: This gives you an even cook and char. It makes every side perfectly golden.

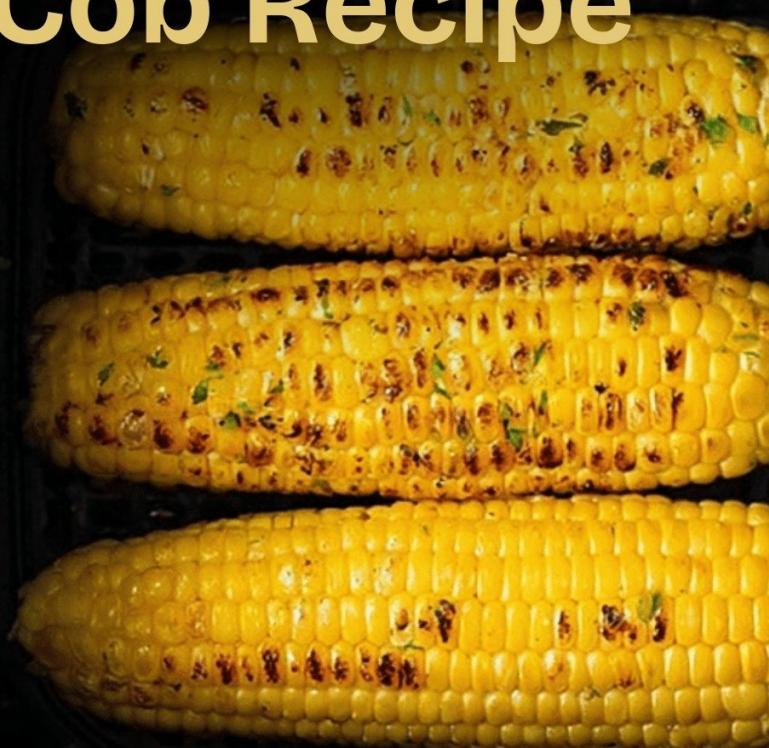
Time to Enjoy Your Creation

I hope this recipe becomes a new favorite for you. It is a simple way to enjoy a summer classic. I love seeing your kitchen wins. **Share your photos and tag Savory Discovery on Pinterest.**

Happy cooking! —Elowen Thorn.

You need to try !

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Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **10 minutes**

Rest time:



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Total time: **15 minutes**

Servings: 4 servings



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Calories: **159 kcal**

Best Season: Summer

Description

Air fryer corn on the cob comes out juicy, crisp, and full of flavor in just

fifteen minutes. Skip the boiling water and make this easy side dish anytime.

Ingredients

- 1 tablespoon olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- 4 ears of corn
- 2 tablespoons butter ((melted))
- 1 teaspoon chopped parsley ((for garnish))

Instructions

1. Preheat your air fryer to 400°F.
2. Mix the olive oil, salt, and pepper in a small bowl.
3. Rub the mixture onto each ear of corn.
4. Place the ears of corn into the air fryer basket and cook for 10 to 12 minutes, turning halfway through, or until the kernels are tender and slightly charred. If using frozen corn, increase the cooking time to 15 to 17 minutes.
5. While the corn is cooking, melt the butter in the microwave.
6. Once the corn is cooked, brush each ear with the melted butter and sprinkle with a little more salt and pepper if you like.
7. Garnish with chopped parsley and serve warm.

Keywords: Corn on the Cob, Air Fryer, Easy Side Dish