

FRESH CORN ON THE COB IN AN AIR FRYER

- Cut end of corn to fit air fryer basket.
 - If needed for smaller air fryer, cut the corn in half.
- Coat all sides of the corn with oil spray or olive oil.
 - Season with salt and pepper around the whole corn.
- Air Fry at 370°F for 12-16 minutes, flipping halfway.
 - Cook until kernels are tender and lightly browned.
 - Add butter and enjoy

Extracted from: <https://recipes.net/articles/how-to-cook-frozen-corn-on-the-cob-in-the-air-fryer/#:~:text=Depending%20on%20the%20size%20and,adjust%20the%20cooking%20time%20accordingly.>

HOW TO COOK FROZEN CORN ON THE COB IN THE AIR FRYER

Deliciously Easy: Air Fryer Sweet Corn on the Cob!

Are you looking for a quick and hassle-free way to enjoy sweet corn on the cob straight from the freezer? Look no further than your trusty **air fryer!** This versatile kitchen appliance can work its magic on frozen corn, giving you perfectly cooked and flavorful corn on the cob in a matter of minutes. Get ready to savor the taste of summer all year round!

Why Use an Air Fryer?

An air fryer is a game-changer when it comes to cooking frozen corn on the cob. Here are a few reasons why:

- **Quick and Convenient:** Air fryers heat up rapidly, allowing you to [cook frozen corn on the cob](#) with minimal prep time. No need to wait for a pot of water to boil!
- **Crispy Exterior:** The air fryer uses hot air circulation to create a crispy outer layer on the corn, reminiscent of grilling.
- **Retains Moisture:** Unlike traditional cooking methods, the air fryer seals in the natural moisture of the corn, ensuring tender and juicy kernels.
- **Even Cooking:** The air fryer's circulating hot air ensures that all sides of the corn on the cob are evenly cooked, resulting in consistent flavor and texture.

Instructions for Air Fryer Frozen Corn on the Cob:

Follow these simple steps to enjoy perfectly cooked [sweet corn](#) on the cob from your air fryer:

1. **Preheat Your Air Fryer:** Set your air fryer to 400°F (200°C) and allow it to preheat for a few minutes.
2. **Prepare the Corn:** Remove the frozen corn on the cob from its packaging and place it on a clean cutting board. Brush the corn with a light layer of melted butter or oil for an extra burst of flavor, if desired.
3. **Air Fry the Corn:** Carefully place the corn in the air fryer basket, ensuring it is not overcrowded. Cook for 10-12 minutes, flipping the corn halfway through the cooking time for even browning.
4. **Check for Doneness:** After the cooking time is complete, use tongs to remove the corn from the air fryer. Check if it is cooked to your desired tenderness by inserting a fork into the kernels. If necessary, add a few extra minutes of cooking time
5. **Serve and Enjoy:** Allow the corn to cool slightly, then serve it with your favorite toppings, such as a sprinkle of salt, a pat of butter, or a squeeze of lime juice. Dig in and enjoy the incredible flavors of perfectly cooked frozen corn on the cob!

Tips for Flavorful Air Fryer Corn on the Cob:

To take your air fryer corn on the cob to the next level, consider trying these tasty variations:

- **Seasoning:** Sprinkle your corn with a blend of spices, such as chili powder, paprika, or garlic powder, before air frying.
- **Cheesy Corn:** After air frying, sprinkle grated Parmesan or [crumbled feta cheese](#) over the corn for a deliciously cheesy twist.
- **Herb-infused Butter:** Mix softened butter with herbs like parsley, thyme, or cilantro, then brush it onto the corn before air frying.
- **Spicy Kick:** Drizzle your cooked corn with a spicy sauce, such as hot sauce or sriracha, for those who like it fiery!

With your air fryer at the ready, you can transform frozen corn on the cob into a mouthwatering dish that will impress your family and friends. Experiment with different flavor combinations and let your taste buds guide you on this culinary adventure. Get creative, embrace the simplicity, and enjoy the unbeatable flavors of air fryer [sweet corn on the cob!](#)

With the guide on cooking frozen corn on the cob in the air fryer, readers can experiment with various delicious recipes. For a classic and rich flavor, they should try the [Garlic Butter Air Fryer Corn on the Cob Recipe](#). If they are in the mood for a zesty twist, the [Lime and Chili Air Fryer Corn on the Cob Recipe](#) offers a refreshing kick. For those who enjoy a touch of heat, the [Sriracha Air Fryer Corn on the Cob Recipe](#) is perfect. Lastly, the [Honey Butter Air Fryer Corn on the Cob Recipe](#) provides a sweet and savory balance that is hard to resist. These recipes not only add variety but also enhance the simple joy of corn on the cob.

FRESH CORN ON THE COB (MICROWAVE)

- Cook fresh corn on the cob in microwave with husks and silk intact. They will cook in their own natural moisture.
- Place on dampened paper towel. Turn ears over and rearrange after 1/2 cooking time.
- **Cooking Timetable:**
 - 1 ear - 1 1/2 minutes
 - 2 ears - 3 to 4 minutes
 - 3 ears - 5 to 6 minutes
 - 4 ears - 7 to 8 minutes
 - 6 ears - 8 to 9 minutes.
- When ears are hot to the touch, remove and wrap in kitchen towel or foil.
- Let stand at least 5 minutes.
- Remove husks and silk (which is easier than when cold) and serve.
- Serve with melted butter.

FRESH CORN ON THE COB - COOKING INSTRUCTIONS - MICROWAVE CONTAINER

- Place corn cobs in dish with 4 tablespoons of water.
- Cover and cook on full power for 5-6 minutes plus 5 minutes standing time.
- These cooking times are approximate and relate to a 600W microwave.
- Timing may need to be adjusted depending on the wattage of microwave used.

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Tips for Flavorful Air Fryer Corn on the Cob:

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