



Garlic Bread Chips with Dip

Crispy baguette chips from the AirFryer with a flavorful vegetable dip



Easy



4 Servings



16 min.



These crispy bread chips with dip are quick to make and perfect for a quick snack.👍

The golden-brown baguette chips from the AirFryer are served with warm ORO di Parma vegetable sugo for a taste of the Mediterranean.👍

Ingredients

1 baguette (about 250 g),
cut into thin slices

2 tbsp olive oil (about 30
ml)

1 clove of garlic, finely
chopped

400 g ORO di Parma
Vegetable Sugo

Step 1: Prepare the baguette

Slice the baguette into thin slices. Mix the olive oil with the finely chopped garlic and brush the slices evenly with the mixture.

Step 2: Baking Bread Chips

Place the baguette slices in the AirFryer and bake at 180 °C for 5–6 minutes until golden brown and crispy.

Step 3: Heat the dip and serve

Heat the ORO di Parma vegetable dip in a small saucepan.
Serve the warm bread chips with the vegetable dip.

Used products:



You can find this and more delicious recipe ideas at:
www.rodiparma.de/en/italian-recipes