

Air Fryer Pork Belly Bites

Yields: 2-4 servings	Prep Time: 5 minutes	Cook Time: 15 minutes	Total Time: 20 minutes
-------------------------	-------------------------	--------------------------	---------------------------

Ingredients:

- 1 lb pork belly bites (1 inch square)
- 3 cloves of garlic
- 1 tsp salt
- 1 tsp peppercorn

Sauce (Optional):

- 2 tbsp kewpie mayo
- 1 tbsp chili oil
- 1 tbsp honey



Instructions:

1. Preheat your air fryer to 375F.
2. Cut the pork belly into 1-inch cubes. Pat the pork belly pieces dry with paper towels to ensure crispiness. Place the pork belly in a mixing bowl.
3. In a pestle and mortar, smash the garlic, salt, and black peppercorns until you create a paste. Combine and mix in the pork belly pieces and ensure every piece is coated with garlic.
4. Arrange the seasoned pork belly bites in a single layer in the air fryer basket. Make sure there's some space between the pieces for proper air circulation. You might need to cook them in batches depending on the size of your air fryer. Cook the pork belly bites at 375F for 15 minutes, flipping them halfway through. This will ensure even cooking and maximum crispiness.
5. Once the pork belly bites are golden brown and crispy, remove them from the air fryer. Place them on a serving platter and garnish with fresh chopped green onions and sauce.

Sauce (Optional):

1. In a small bowl, combine kewpie mayo, chili oil, and honey. Mix and serve with pork belly bites.