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**K-STATE**  
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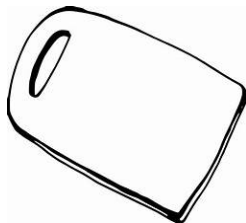
## Air Fryer Crescent Hot Dogs

Makes 8 Servings; 1 hot dog per serving

Nutrients Per Serving:





40 Calories | 3g Fat (1g Saturated) | 2g Carbohydrates | 0g Added Sugar | 2g Protein | 125 mg Sodium | 0g Fiber

### Equipment Needed

			
Air fryer	Paring knife	Cutting board	









### Ingredients Needed

*\*Brand names that may be used in this recipe are not intended to endorse brands. Use any brand of your choice.\**

			
1 can crescent rolls	8 hot dogs	8 slices of cheese cut into horizontal slices (optional).	Nonstick cooking spray

## Directions

(Tbsp = tablespoon, tsp = teaspoon)

<p>1</p>  <p>Wash hands.</p>	<p>2</p>  <p>Preheat air fryer to 350°F.</p>	<p>3</p>  <p>On a cutting board, separate the dough into 8 triangles using the knife.</p>	<p>4</p>  <p>Place the hot dog onto the long side of the crescents. If not using cheese, skip to step 6.</p>
<p>5</p>  <p>Place a slice of cheese on the side of the hot dog.</p>	<p>6</p>  <p>Gently fold and roll the dough to the pointed end.</p>	<p>7</p>  <p>Coat the air fryer basket with cooking spray. Place the crescent hot dogs in the basket. Cook for 6 minutes or until golden brown.</p>	<p>8</p>  <p>Serve with ketchup &amp; mustard. Enjoy!</p>