



Bloomin' Onion

For the Onion

1 large yellow onion
9 TBSP Just Egg vegan egg
1 cup seasoned breadcrumbs
2 TSP smoked paprika
1 TSP garlic powder
1 TSP onion powder
1 TSP kosher salt
3 TBS olive oil

For the Dipping Sauce

$\frac{3}{4}$ cup vegan mayonnaise
2 TBSP ketchup
1 TSP raw horseradish
 $\frac{1}{2}$ TSP smoked paprika
 $\frac{1}{2}$ TSP garlic powder
 $\frac{1}{4}$ TSP dried oregano
Kosher salt to taste

Method for Onion

1. Slice off the stem of the onion, NOT the root. Lay the onion on the flat side root up. Starting about an inch from the root slice down the onion into 4 equal sections. Then slice down the middle of the 4 sections and continue to do so until you have about 14 sections. Flip the onion over and carefully pull out the sliced sections from the root causing the onion to "bloom"
2. In a bowl add the vegan egg mixture.
3. In another bowl add the breadcrumbs and spices for the onion and mix well.
4. Dip the bloomed onion into the egg mixture and allow to saturate the onion.
5. Dredge the onion into the seasoned breadcrumb mixture until it's coated evenly.
6. Drizzle the breaded onion with the olive oil.
7. Put the onion into the air fryer and cook at 375 degrees until the breading is browned, about 15-20 minutes.

Method for the Dipping Sauce

1. In a bowl mix together all ingredients for the sauce except kosher salt until combined thoroughly. Add kosher salt to taste.
2. Serve the onion with the dipping sauce.