



Air Fryer Bacon-Wrapped Scallops are one of those indulgent appetizers that never fail to impress. The crispiness of the bacon paired with the delicate, sweet flavor of the scallops creates a combination that is nothing short of delightful. Traditionally prepared in an oven, using an [air fryer](#) to cook bacon-wrapped scallops has become a popular choice for many home chefs due to its speed, crispiness, and healthier cooking method. In this comprehensive guide, we'll show you how to make **Air Fryer Bacon-Wrapped Scallops**, offer tips for the perfect cooking times, and explore various variations of this dish to suit your preferences.

## What Are Bacon-Wrapped Scallops and Why Air Fry Them?

Bacon-wrapped scallops are an exquisite dish where succulent scallops are wrapped in crispy bacon, often secured with a toothpick or skewered, and then cooked until both elements achieve perfection. The sweetness of the scallops pairs perfectly with the salty, smoky bacon, making them an instant crowd-pleaser. Traditionally, these are made in the oven or grilled, but using an air fryer offers a quicker, healthier way to prepare this delicious treat.

Air frying is a method of cooking that uses hot air to cook food, similar to convection baking. It requires minimal oil, which helps to create a crispy, golden-brown texture on foods that would otherwise be deep-fried or baked. When it comes to **bacon-wrapped scallops**, the air fryer delivers the following advantages:

- **Healthier Option:** Less oil means fewer calories, making this dish a healthier choice compared to deep-frying.
- **Quicker Cooking Time:** Air fryers heat up much faster than conventional ovens, and the cooking time is reduced as well.
- **Enhanced Crispiness:** The air circulation in the fryer crisps the bacon to perfection, achieving that sought-after crunch.
- **Even Cooking:** The air fryer ensures that both the bacon and scallops are cooked evenly, with no burnt spots or undercooked areas.

With these benefits in mind, the air fryer has revolutionized the way we prepare bacon-wrapped scallops.



## **Benefits of Cooking Bacon-Wrapped Scallops in an Air Fryer**

Cooking bacon-wrapped scallops in an air fryer offers several distinct advantages over traditional methods like baking or grilling. Below, we explore why you should consider using an air fryer for this dish.

### **1. Healthier Option**

One of the biggest benefits of air frying is that it requires significantly less oil than deep frying. When you air fry bacon-wrapped scallops, the bacon crisps up naturally as the fat renders, and you don't need to add additional oil. This makes the dish lower in fat and calories compared to traditional frying methods, allowing you to enjoy this decadent appetizer with less guilt.

### **2. Faster Cooking Time**

Air fryers are known for their fast cooking times. Preheating takes only a few minutes, and the rapid air circulation helps cook food more quickly than a conventional oven. Bacon-wrapped scallops, which traditionally take 20 to 25 minutes in the oven, cook in as little as 10-12 minutes in the air fryer.

### **3. Enhanced Crispiness**

Air fryers work by circulating hot air around the food, which ensures a crispy exterior without the need for excessive oil. This is especially beneficial for bacon-wrapped scallops, as the bacon crisps up perfectly while the scallops remain juicy and tender inside.

### **4. Even Cooking**

Unlike grilling, which can result in uneven cooking, the air fryer ensures that the heat circulates evenly around the scallops, ensuring that the bacon becomes uniformly crispy and the scallops cook through without being overdone.

## **How Long to Cook Frozen Bacon-Wrapped Scallops in**



## an Air Fryer

Frozen bacon-wrapped scallops are a convenient option when you're short on time or don't want to deal with the hassle of preparation. The air fryer can handle frozen scallops just as efficiently as fresh ones, but the cooking time will need to be adjusted.

### Cooking Time for Frozen Bacon-Wrapped Scallops

Frozen bacon-wrapped scallops will typically take **12-15 minutes** to cook in an air fryer at **400°F (200°C)**. The exact time can vary based on the thickness of the bacon and scallops, as well as the model of your air fryer. Here's a general guideline for cooking frozen bacon-wrapped scallops:

- Preheat the air fryer to **400°F (200°C)**.
- Place the frozen bacon-wrapped scallops in a single layer in the air fryer basket.
- Cook for **12-15 minutes**, flipping halfway through for even crispiness.
- Check the internal temperature of the scallops using a meat thermometer. They should reach an internal temperature of **145°F (63°C)** to ensure they are fully cooked and safe to eat.

For extra crispy bacon, you can extend the cooking time by a few minutes, but be careful not to overcook the scallops, as they can become tough and rubbery.

## The Perfect Time for Air Fryer Bacon-Wrapped Scallops

The cooking time for **air fryer bacon-wrapped scallops** can vary depending on several factors, including the size of the scallops, the thickness of the bacon, and the model of your air fryer. However, the key to getting the perfect result is to strike a balance between the crispiness of the bacon and the tenderness of the scallops.

### General Cooking Time

For fresh (non-frozen) bacon-wrapped scallops, cooking them in the air fryer at **400°F (200°C)** for about **10-12 minutes** will give you a deliciously crispy result. Here's a breakdown of cooking times based on the size of the scallops:

- **Small scallops (1-2 inches):** Cook for **8-10 minutes**.
- **Medium scallops (2-3 inches):** Cook for **10-12 minutes**.



- **Large scallops (3 inches or more):** Cook for **12-15 minutes**.

If you prefer extra crispy bacon, feel free to increase the cooking time slightly. However, always be mindful not to overcook the scallops, as this can lead to a dry, tough texture.

## Achieving Crispy Bacon-Wrapped Scallops in an Air Fryer

The key to perfect **air fryer bacon-wrapped scallops** is getting the bacon crispy without overcooking the scallops. Here are some tips to ensure you achieve the best texture:

### 1. Preheat the Air Fryer

Preheating your air fryer to **400°F (200°C)** is crucial. This step ensures that the hot air circulates around the food and cooks it evenly from the start.

### 2. Use Thin-Cut Bacon

Thin-cut bacon works best for this dish as it crisps up faster and more evenly than thick-cut bacon. Thick bacon may require a longer cooking time, which can overcook the delicate scallops inside.

### 3. Arrange Scallops in a Single Layer

To ensure even cooking, place the bacon-wrapped scallops in a **single layer** in the air fryer basket. Overcrowding the basket can lead to uneven cooking and prevent the bacon from becoming crispy.

### 4. Flip Halfway Through

Flipping the scallops halfway through the cooking process helps both sides of the bacon become crispy. This also ensures that the scallops cook evenly and that the bacon doesn't burn on one side.

### 5. Avoid Overcooking

The most important step is to avoid overcooking. Scallops cook quickly and can become rubbery if left in the air fryer for too long. Check the internal temperature with a meat



thermometer to ensure it reaches **145°F (63°C)** for the perfect texture.

## Air Fryer Bacon-Wrapped Scallops with Maple Syrup: A Sweet Twist

For those who enjoy a sweet and savory flavor combination, **maple syrup** is an excellent addition to your air fryer bacon-wrapped scallops. The syrup caramelizes on the bacon and gives the dish a unique flavor profile that balances the salty bacon with the natural sweetness of the syrup.

### How to Make It:

- Before cooking, lightly brush a small amount of **maple syrup** onto the bacon slices.
- Alternatively, you can add a drizzle of maple syrup over the cooked scallops just before serving for an extra layer of sweetness.
- Cook the bacon-wrapped scallops as usual in the air fryer. The maple syrup will caramelize during the cooking process, adding a sweet glaze to the bacon.

This variation is perfect for those who want to add a little something extra to their bacon-wrapped scallops.

## How to Make Air Fryer Bacon-Wrapped Scallops with the Ninja Air Fryer

The **Ninja Air Fryer** is one of the most popular air fryer models on the market, known for its versatility and performance. If you're using a Ninja Air Fryer to make bacon-wrapped scallops, here's how to do it:

### Steps:

1. Preheat the Ninja Air Fryer to **400°F (200°C)** for best results.
2. Arrange the bacon-wrapped scallops in the basket in a single layer. Do not overcrowd the basket to allow air circulation for even cooking.
3. Cook for **10-12 minutes**, flipping halfway through to ensure the bacon crisps up evenly.
4. Check the internal temperature of the scallops with a meat thermometer. They should reach **145°F (63°C)** to be safely consumed.



5. Remove from the air fryer and serve immediately. The bacon should be crispy, and the scallops tender and juicy inside.

The Ninja Air Fryer ensures that your bacon-wrapped scallops come out perfectly crispy without overcooking the scallops.

## Costco Bacon-Wrapped Scallops in the Air Fryer: A Convenient Option

If you're looking for a hassle-free option, Costco offers pre-wrapped bacon scallops that are perfect for the air fryer. These pre-packaged scallops are often frozen, making them an excellent choice for busy days when you want a quick and delicious meal.

### Cooking Instructions for Costco Bacon-Wrapped Scallops:

1. Preheat the air fryer to **400°F (200°C)**.
2. Place the frozen Costco bacon-wrapped scallops in the air fryer basket. Arrange them in a single layer to ensure even cooking.
3. Cook for about **10-12 minutes**, flipping halfway through to get the bacon crispy on both sides.
4. Ensure the internal temperature of the scallops reaches **145°F (63°C)**. This is especially important with frozen scallops to ensure they are fully cooked.
5. Serve and enjoy!

Using Costco's pre-wrapped bacon scallops saves you time on preparation, allowing you to enjoy a delicious appetizer without the hassle.

## Step-by-Step Guide to Cooking Air Fryer Bacon-Wrapped Scallops

If you're new to using an air fryer, don't worry! Here's a step-by-step guide to making **air fryer bacon-wrapped scallops** from start to finish:

### Ingredients:

- 12 large scallops (fresh or frozen)
- 6 slices of bacon (cut in half)



- Salt and pepper to taste
- Toothpicks (optional, for securing bacon)

## Instructions:

### 1. Prepare the Scallops:

- Pat the scallops dry with paper towels to remove excess moisture.
- Season both sides of the scallops with a pinch of salt and pepper.

### 2. Wrap the Bacon:

- Take a slice of bacon and wrap it around each scallop, securing it with a toothpick if necessary.

### 3. Preheat the Air Fryer:

- Preheat your air fryer to **400°F (200°C)** for about 3-5 minutes.

### 4. Arrange the Scallops:

- Place the bacon-wrapped scallops in the air fryer basket in a single layer. Make sure they are not overlapping to allow proper air circulation.

### 5. Cook:

- Cook the scallops for **10-12 minutes**, flipping halfway through. The bacon should be crispy, and the scallops should be tender and cooked to an internal temperature of **145°F (63°C)**.

### 6. Serve:

- Once cooked, remove the toothpicks (if used) and serve the bacon-wrapped scallops hot, garnished with fresh herbs or a drizzle of maple syrup for extra flavor.

Enjoy your **air fryer bacon-wrapped scallops** as a delicious appetizer or a main dish!

## Conclusion

Air fryer bacon-wrapped scallops are a quick, easy, and healthier version of a beloved classic. With the air fryer's ability to crisp up the bacon while keeping the scallops tender, this dish is bound to become a favorite in your kitchen. Whether you're using fresh or frozen scallops, following the tips for perfect texture, or trying different variations like maple syrup, this recipe guarantees delicious results. Give it a try and impress your guests with this simple yet elegant appetizer!



## FAQs: Air Fryer Bacon-Wrapped Scallops

### 1. Can I use frozen bacon-wrapped scallops in the air fryer?

Yes, you can cook **frozen bacon-wrapped scallops** in the air fryer. Simply preheat the air fryer to **400°F (200°C)** and cook for **12-15 minutes**, flipping halfway through. Ensure the scallops reach an internal temperature of **145°F (63°C)** before serving.

### 2. How do I prevent the bacon from being undercooked?

To ensure the bacon becomes crispy and not undercooked, it's essential to use **thin-cut bacon** and cook the scallops at **400°F (200°C)**. Additionally, flipping the scallops halfway through cooking helps the bacon crisp up evenly on both sides. If the bacon isn't crispy enough at the end, you can extend the cooking time by a couple of minutes.

### 3. Can I cook other seafood with the bacon in the air fryer?

Yes, you can experiment with other seafood such as shrimp or fish, wrapped in bacon, using the air fryer. Just be mindful of the cooking times for each type of seafood. Shrimp usually cooks quickly, around 6-8 minutes, while other fish might need slightly longer than scallops, depending on their size.

### 4. How do I know when the scallops are done?

The best way to ensure your scallops are perfectly cooked is by checking their internal temperature. Use a **meat thermometer** to ensure the scallops have reached an internal temperature of **145°F (63°C)**. Additionally, the bacon should be golden-brown and crispy, and the scallops should be opaque in color.

### 5. Can I add seasoning to the bacon-wrapped scallops?

Yes, feel free to add your favorite seasonings to the scallops before wrapping them in bacon. A simple sprinkle of salt and pepper works well, but you can also add garlic powder, paprika, or even some lemon zest for extra flavor. If you like a little heat, a dash of cayenne pepper or chili flakes will enhance the dish.





## 6. How do I store leftovers?

To store leftover bacon-wrapped scallops, let them cool completely, then place them in an airtight container. You can store them in the refrigerator for up to **3 days**. When reheating, use the air fryer to restore the crispiness of the bacon—heat them at **375°F (190°C)** for 4-5 minutes.

## 7. Can I make bacon-wrapped scallops without a toothpick?

Yes, if you don't have toothpicks, you can simply wrap the bacon tightly around the scallops and secure them with the natural tension of the bacon. The bacon usually stays in place while cooking, but you can also use skewers if you prefer.

## 8. What dipping sauces go well with bacon-wrapped scallops?

Bacon-wrapped scallops pair wonderfully with a variety of dipping sauces. Some popular choices include:

- **Garlic butter** sauce
- **Honey mustard**
- **Spicy aioli**
- **Ranch dressing**
- **Lemon butter** sauce

These sauces add extra flavor and richness to the dish.

## 9. Can I cook bacon-wrapped scallops on a different air fryer model?

Yes, the general principles for cooking **bacon-wrapped scallops** apply to most air fryer models. However, cooking times and temperatures may vary slightly depending on the brand and model of your air fryer. Always monitor the cooking process and check the scallops for doneness using a meat thermometer.

## 10. Can I use thick-cut bacon?

While **thin-cut bacon** works best for air frying bacon-wrapped scallops due to its ability to crisp up quickly, you can use **thick-cut bacon** if you prefer. Keep in mind that it will take longer to cook, and you may need to adjust the cooking time to ensure the bacon becomes crispy without overcooking the scallops.