



Air Fryer Potato Wedges

Description

Deliciously crispy air-fried potato wedges are perfectly seasoned and ready to serve in just over 30 minutes. It doesn't get any easier than this! Serve with ketchup for a tasty appetizer, or toss with some grated Parmesan for a cheesy potato side dish.

- Prep Time: 5 mins
- Cook Time: 30 mins
- Total Time: 35 mins

Ingredients

- 2 medium russet potatoes
- 1 ½ tablespoons olive oil
- ½ teaspoon ground paprika
- ½ teaspoon parsley flakes
- ½ teaspoon chili powder
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper

Directions

Step 1

Preheat an air fryer to 400 degrees F (200 degrees C).

Step 2

Cut each potato in half lengthwise. Cut each half in half lengthwise, and then cut each quarter in half lengthwise. You will have 16 wedges. Gather the seasonings.

Step 3

Place potato wedges in a large bowl. Add olive oil, paprika, parsley, chili, salt, and pepper; mix until well combined.

Step 4

Place 1/2 of the potato wedges in the basket of the air fryer and cook for 10 minutes.

Step 5

Flip wedges with tongs and cook for an additional 5 minutes. Remove to a plate.

Step 6

Repeat to cook the remaining wedges.

Step 7

Nutrition Facts (per serving)

129	Calories
5g	Fat
19g	Carbs
2g	Protein

Category

1. Air Fryer Recipes

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