



Air Fryer Potato Peelings

Description

Air Fryer Potato Peelings are a great way to use up the entire potato, and make a delicious snack!

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes

Ingredients

- 2 cups potato peelings
- 2 Tablespoon olive oil
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper
- ½ teaspoon onion powder

Instructions

1. After cutting the potatoes, wash and dry the potato peelings.
2. Add the potato peelings to a ziplock bag and then add the olive oil.
3. Seal the bag and toss the peelings to coat them well.
4. Open the bag and add the seasonings. Reseal the bag and toss the peelings to completely coat them with seasonings.
5. Add the seasoned peelings to the bottom of the air fryer basket in a single layer. Air fry the potato peelings at 390 degrees Fahrenheit for 6-9 minutes, tossing the peelings occasionally.

Notes

The easiest way to get the skins off the potatoes is to use a vegetable peeler. You'll want them to be larger in size, if possible, but if not, you can still cook them up. they'll just be a varying color of golden brown depending on the size.

Category

1. Air Fryer Recipes

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