

Air fryer roasted potatoes

Description

Perfectly seasoned, crispy and tender, these are Air Fryer Potatoes are that Best Ever! You will want ilt watermark them every night for dinner!

- Prep Time 5minutes mins
- Cook Time 20minutes mins
- Total Time 25minutes mins

Ingredients

- 1 pound Yukon gold baby potatoes cut into one inch pieces
- 2 Tablespoons olive oil
- 1/2 Tablespoon Italian Seasoning
- 3 cloves garlic minced
- salt and pepper
- 1/4 cup shredded parmesan
- · chopped parsley for garnish

Instructions

- 1. Cut potatoes in quarters using a sharp knife about 1 inch pieces.
- 2. In a medium sized bowl combine the potatoes, olive oil, Italian seasoning, garlic, salt, pepper and Parmesan Cheese.
- 3. Add to the basket of your air fryer. Cook at 400 degrees for 10 minutes. Toss the potatoes in the basket and continue to cook for 8-10 minutes or until tender and crisp. Garnish with chopped parsley.

Nutrition

Calories: 179kcal | Carbohydrates: 21g | Protein: 5g | Fat: 9g | Saturated Fat: 2g | Cholesterol: 4mg | Sodium: 108mg | Potassium: 486mg | Fiber: 3g | Sugar: 1g | Vitamin A: 49IU | Vitamin C: 23mg |

Calcium: 102mg | Iron: 1mg

Category

1. Air Fryer Recipes

Date Created 27/09/2023 Author rauf

