



Air fryer roasted potatoes

Description

Perfectly seasoned, crispy and tender, these are Air Fryer Potatoes are that Best Ever! You will want 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

default watermark