

AIR FRYER MAGIC



Air frying is a great way to achieve crispy and delicious results with vegetables and potatoes without excessive oil. You can use any air fryer on the market. They are super handy because they heat quickly and efficiently. We like the Ninja because it has two drawers. Some ovens or toaster ovens will even have an air fryer built in. Try out this sample recipe, or come up with your own delicious combination!

AIR-FRIED SEASONED POTATO WEDGES

Ingredients

- 2 large russet potatoes, washed and cut into wedges
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

Directions

1. Preheat your air fryer to 375°F (190°C).
2. In a bowl, toss the potato wedges with olive oil, paprika, garlic powder, salt, and pepper.
3. Place the seasoned potato wedges in a single layer in the air fryer basket.
4. Cook for about 20-25 minutes, shaking the basket or tossing the wedges halfway through.
5. Check for doneness; the potato wedges should be crispy and golden on the outside and tender on the inside.
6. Serve the air-fried potato wedges hot with your favorite dipping sauce.

