



Air Fryer Lemon Herb Potatoes

Description

Ingredients

- 1 ½ pounds gold baby potatoes washed and halved
- 2 Tablespoons olive oil
- 1 Tablespoon unsalted butter, melted
- 3 fresh garlic cloves, minced
- 1 teaspoon fresh thyme leaves, roughly chopped
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- juice of half a lemon
- 2 teaspoons chopped fresh parsley (or some dried parsley)

Instructions

- In a bowl, add the potatoes, olive oil, butter, garlic, thyme, salt and pepper. Mix together, making sure all the potatoes get coated.
- Optional: Line your air fryer basket with some aluminum foil for easier cleanup later. Spread the potatoes into the bottom of the air fryer.
- Set the air fryer temperature to 400F degrees.
- Cook the potatoes for about 12-15 minutes or until fork tender. You™ll want to shake the basket about halfway through cooking.
- Once the potatoes have finished cooking, add in the lemon juice and chopped fresh parsley and toss or stir to coat.
- Adjust salt and pepper to taste. Serve immediately.

Category

1. Air Fryer Recipes

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