



Sliced Potatoes in Air Fryer

Description

Ingredients

- 1 kg potatoes medium
- ¼ teaspoon oregano
- ¼ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon paprika
- ½ teaspoon chilli flakes
- 1 tablespoon oil
- salt to taste

Instructions

1. Wash the potatoes and pat them dry with a kitchen towel. You can choose to leave the potatoe skin if you like. Then, slice potatoes into equal sizes. Soak in cold water for 15-30 minutes (optional).
2. Pat dry and season well with oregano, garlic powder, onion powder, chilli flakes, salt, paprika, and oil. Mix to combine. Preheat the air fryer for 2 minutes at 200C/400F.
3. Pour the seasoned potatoes into the air fryer basket and cook for 20 minutes at a temperature of 180C/360F. Shake the potatoes after 10 minutes and continue to air fry for another 10 minutes or until golden brown and crispy.
4. Bring out the potatoes from the air fryer, serve and enjoy!

Notes

Tips for Sliced Potatoes in Air Fryer

Try not to overfill the basket for even cooking, and ensure the potato slices are not too thin.

You do not have to stick to the ingredients listed. You can tweak the ingredients as you like it. Use Italian seasoning, salt, and black pepper.

Category

1. Air Fryer Recipes

Date

03/02/2025

default watermark