

Air Fryer Home Fries

3 Medium Potatoes (wash well)
3 TBSP. Olive oil or veg. oil
Kosher Salt
Black Pepper
Onion Powder
Roasted Garlic Powder
1/4 Cup Flour

Wash potatoes well leaving skins on. Using a knife or other tool make fries about 1/2" thick. Spread fries out on pie plate or other dish and season well with seasonings. Toss in oil then toss in flour. Place in Air Fryer basket. Cook 25 min. at 380 degrees. After 13 min. of cooking time. Shake fries well and spray with olive oil spray. Place back in air fryer and cook the remaining time. Fries should be soft on the inside and toasty brown on the outside. Enjoy with ketchup!

Important: Onion powder and Garlic powder must be free of salt. If you do not have salt-free omit the kosher salt.