

## *Air Fryer French Fries*

**3 RUSSET POTATOES**  
**1/8 CUP OLIVE OIL**  
**SALT & PEPPER (TO TASTE)**  
**FRESH HERBS (OPTIONAL)**

Wash potatoes well and scrub skins with vegetable brush under running water. If you prefer, peel the potatoes. Cut potatoes into thin french-fries, then toss in olive oil. Sprinkle with salt, pepper, and herbs. Place in an Air Fryer basket and cook for 10 minutes at 380 degrees, then shake and flip potatoes to distribute seasoning and cook for an additional 10 minutes (20 minutes total). Enjoy them while they are hot!

## *Air Fryer Nachos*

**TORTILLA CHIPS**  
**QUESO DIP (MILD OR SPICY)**  
**8" CAKE PAN (FOR 5.8 QT. FRYER)**

Spray a pan with non-stick spray and place chips in the bottom. Pour queso onto chips and place pan in the air fryer on 350 degrees for 3-4 minutes. Top with additional items if you desire. This is a great quick snack or simple lunch!