

Air Fryer Potato Chips

ONE RUSSET POTATO

COOKING OIL (OLIVE OIL OR CORN OIL)

SALT

PEPPER

FRENCH FRY SEASONING (OPTIONAL)

Wash and scrub potato, dry with paper towel. With a very sharp knife or mandolin (or side of a hand grater) slice your potato into thin slices. You may have to cut your potato in half for it to be small enough for your blade (or choose smaller potatoes).

Place chips in bowl, season, and coat with oil.

Place in Air Fryer:

Cook on 350 degrees for 10 min. shake and cook 10 more minutes.

To Cook in Regular Oven:

Cook on 400 degrees for 15 minutes, stir, and cook until golden around edges.