

Air Fryer Potato Skins

POTATO SKINS FROM 3 RUSSET POTATOES

3 TBSP. MELTED SALTED BUTTER

(or olive oil if preferred)

3/4 CUP COLBY JACK SLICED CHEESE

(or preferred cheese)

1/2 CUP SOUR CREAM

3 DICED GREEN ONIONS

It is best to use skins from potatoes that you peel for mashed potatoes (no waste!) Otherwise, you can bake your potatoes and cut them into quarters. Then, hull out the potatoes & reserve everything but the skins for another use. Toss the skins in melted butter, then sprinkle with salt & pepper. Place potato skins in your Air Fryer basket (skin sides down) for 10 minutes. After 10 minutes, top with cheese and cook for 2 more minutes. Combine the sour cream and onion and use it as a dip for the skins.

Oven Directions

Put potato skins on a cooling rack and place in a 425-degree oven for 14 minutes. Take out and top with cheese, then bake for 4 more minutes. Enjoy!