

## CRISPY AIR-FRIED POTATOES



**Author:**

**Serving:** 4 - 6

**Cooking Time:** 20 minutes

**Prep Time:** 5 minutes

### INGREDIENTS

- 1kg baby potatoes, skin on and halved
- 45ml (3 tbsp) sunflower oil
- 10ml (2 tsp) garlic salt
- 10ml (2 tsp) Italian seasoning
- 10ml (2 tsp) fresh parsley, chopped
- 10ml (2 tsp) fresh basil, snipped
- 10ml (2tsp) fresh sage, chopped

## INSTRUCTIONS

Tip: Use as a side dish or just enjoy with a bowl of your favourite dipping sauce

1. In a large mixing bowl, toss the potatoes with the rest of the ingredients
2. Place in the basket of the air fryer and cook at 200°C for (+/- 10minutes). Shake the basket and stir the potatoes. Continue to cook until the potatoes are golden and tender, for (+/-further 10 minutes)
3. Place in a serving dish and sprinkle with the fresh mixed herbs and serve