



Air Fryer Potato Chips

Description

Crispy and perfectly seasoned Air Fryer Potato Chips are a quick and easy dish, perfect for a crowd!

- PREP TIME 0minutes minutes
- COOK TIME 30minutes minutes
- SOAK TIME 15minutes minutes
- TOTAL TIME 45minutes minutes
- SERVINGS 4

Ingredients

- 2 baking potatoes
- olive oil
- salt & seasonings to taste

Instructions

1. Scrub potatoes and thinly slice them into 1/8" slices using a mandolin.
2. Place potato slices in a bowl of cold water and let soak for 15-30 minutes. Drain well and dab dry with a towel.
3. Preheat the air fryer to 370°F. Toss potatoes with oil and season with salt to taste.
4. Add potatoes to the air fryer and cook for 10 minutes. Toss and continue to cook an additional 12-17 minutes stirring and tossing every few minutes or so.
5. Once the potatoes begin to crisp, remove the browned potatoes so they don't burn. Continue cooking until all chips are crisp and browned.

Notes

- Use a mandolin or the 'slice side' on a box grater if possible.
- Soaking chips in cold water prevents discoloration and makes them extra crispy,
- Dry them as much as possible before cooking.

- As individual chips begin to crisp/get slightly brown, remove them immediately so they don't burn.

Storage

- Store at room temperature in a bowl. If they are sealed, they can sometimes soften. A brown bag with a clip works well too.
- If chips lose crispiness, just pop them back in the air fryer for a few minutes until they are hot and crunchy again! Or, place a single layer on a cookie tray and crisp under the oven broiler for 3-5 minutes.

Nutrition Information

Calories: 115, Carbohydrates: 19g, Protein: 2g, Fat: 4g, Saturated Fat: 1g, Sodium: 5mg, Potassium: 444mg, Fiber: 1g, Sugar: 1g, Vitamin A: 1IU, Vitamin C: 6mg, Calcium: 14mg, Iron: 1mg

Category

1. Air Fryer Recipes

Date

21/05/2024

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