

Air Fryer Potato Wedges Recipe

- **Difficulty: Easy**
- **Category: Side Dishes, Appetizers, Vegetarian**
- **Cuisine: American**
- **Cooking Method: Air frying**

Servings: 3 yield(s)

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Ingredients:

- **5 Potatoes**
- **2 tbsp Olive oil**
- **1 tsp Paprika**
- **1 tsp Kosher salt**
- **1/2 tsp Black pepper**
- **1 tsp Dry parsley**

Instructions:

- **Step 1: Prep the potatoes by peeling them and placing them in a bowl.**
- **Step 2: Slice the potato in half lengthwise with a sharp knife.**
- **Step 3: Place the cut side down and cut the potatoes into thick wedges.**
- **Step 4: Place the potato wedges into a bowl with cold water, and let the potatoes soak for at least 30 minutes.**
- **Step 5: Drain the potatoes and dry them completely with a clean towel or with paper towels.**
- **Step 6: Place the potatoes into a medium-sized bowl and add the olive oil, dried parsley, paprika, salt, and black pepper.**
- **Step 7: Mix well until the potato wedges are covered with the seasoning.**
- **Step 8: Brush the air fryer basket with a tbsp of olive oil.**
- **Step 9: Place the potatoes into the air fryer and cook for 15-20 minutes at 200c (400f). Shaking the basket every 5 minutes.**
- **Step 10: Serve the potato wedges as a side dish or as a snack with your ketchup, ranch, or your favorite dressing.**