

Air Fryer Potato Wedges

Air Fryer Potato Wedges are so crispy and perfectly seasoned!

Ingredients

- 2 medium Russet potatoes cut into wedges
- 1 1/2 Tbsp olive oil
- 1/2 tsp paprika
- 1/4 tsp garlic powder
- 1/8 tsp cayenne pepper (optional)
- 1 tsp sea salt
- 1/4 tsp ground black pepper

To serve (optional):

- 1/2 cup grated Parmesan cheese
- 1 Tbsp chopped parsley

Instructions

1. Place raw potato wedges in a bowl and add cold water and 2 cups of ice cubes. Let them soak for at least 30 min then drain them and pat them dry with paper towels.
2. Preheat Air Fryer if it is recommended for your model.
3. In a large bowl or ziplock bag combine olive oil, paprika, garlic powder, cayenne pepper, salt, and black pepper. Add the potato wedges and toss to coat the potatoes with the seasoning.
4. Place wedges in the basket of the air fryer and cook for 15 minutes at 400F (200C). Shaking the basket every 5 minutes. Depending on your Air Fryer you might have to fry them in batches.
5. In a bowl combine grated Parmesan cheese and parsley if using. Transfer cooked wedges to the bowl and toss until coated with the topping. Serve with ketchup or sour cream on the side.