

Air-Fryer French Fries

Prep Time: 10 min

Cook Time: 25 min

Servings: 4



Simple, easy and delicious. This recipe has instructions for both air-frying and oven baking. Crisp on the outside and tender on the inside, Air-Fryer French Fries make a great side dish or snack. Mix things up by using different potatoes and seasonings. Russets will give you a fluffier inside due to their low-moisture content, while reds will have a delicate sweetness and creamy texture. Have fun!

Ingredients

- 4 medium potatoes
- 2 Tbsp vegetable oil
- salt & pepper, to taste

Steps

1. Preheat air-fryer to 400°F or oven to 425°.
2. Wash potatoes well and pat dry.
3. To make a French fry cut slice potatoes length wise to create 1/2-inch planks. Lay planks flat and cut into 1/2-inch strips. Rinse, drain thoroughly and pat dry.
4. In medium bowl toss potato strips in vegetable oil, season with salt & pepper.
5. Dump potato strips into air-fryer basket. For oven, spread strips of potatoes onto baking sheet in a single layer, do not overcrowd.
6. Air-fry for 25 minutes, toss potatoes every 5 minutes to evenly brown potatoes. Potatoes will be golden brown and tender when done. For oven, bake for 35-40 minutes, turn frequently for even browning.
7. Enjoy!