

Marie Saba

*from my kitchen to yours*

## Air Fryer Sweet Potatoes

*Serves 4*

### Ingredients:

- 2 sweet potatoes, cubed
- 2 Tablespoons extra virgin olive oil
- Salt and pepper

**For serving:** cilantro-lime sauce



### Instructions:

1. Place the cubes of sweet potato in a bowl and toss with olive oil, salt and pepper. Place half the cubes in the basket of an air fryer and cook at 400 degrees F for 12-15 minutes, shaking the basket halfway through.
2. Transfer to a serving bowl and repeat with second remaining potatoes. After cooking the second batch of potatoes, transfer to serving bowl and season with additional salt if needed. Serve warm.

### Notes:

- Air fried sweet potatoes keep well in the refrigerator in a covered container for two days. Reheat in the air fryer or microwave and toss in salads, tacos, or with Greek yogurt or Labne.

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