

**Marie Saba**

*from my kitchen to yours*

# AIR FRYER POTATOES

**Serves 4**

## Ingredients

- 24 oz. small red potatoes, halved
- 1-2 Tablespoons extra virgin olive oil
- Salt and pepper, for seasoning
- 1-2 Tablespoons minced fresh herbs, such as thyme, chives, rosemary, parsley or oregano
- 1/4 cup freshly grated Parmesan cheese



## Instructions:

- 1 Place halved potatoes in a bowl and toss with olive oil.
- 2 Season with salt and pepper and toss again.
- 3 Cook in an air fryer at 380 degrees for 20 minutes, shaking the basket halfway through.
- 4 Toss warm potatoes with herbs and Parmesan. Serve immediately.