

# Air Fryer Potatoes

## Serving Information

Makes approximately  
4 servings

## Ingredients

1 lb. Red potatoes  
1 tbsp Extra Virgin  
Olive Oil  
1 tsp garlic powder  
1 tsp Cajun seasoning  
1 tsp Italian seasoning

## Directions

1. Clean and cut potatoes into bite sized pieces.
2. Toss potatoes in olive oil, Cajun, and Italian seasoning. You may add salt if your seasoning does not include it.
3. Set air fryer for 400°, placing potatoes in basket. Cook 10 minutes. Take out potatoes and stir or shake in basket, then cook for 8-10 more minutes until brown and crispy.

3g fat, 2g fiber, 2g sugars  
131 calories, 22g carbs, 3g protein



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