

Crispy Air Fryer Fries

Enjoy perfectly crispy and golden fries made effortlessly in your air fryer. These fries are a healthier alternative to traditional frying, yet still deliver that satisfying crunch and flavor.


30 min

Total time

easy

Difficulty

180

kcal / serving

Ingredients

- 1 medium potato (Russet or Yukon Gold)
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon paprika (optional)
- 1/4 teaspoon garlic powder (optional)

Steps

- 1 Start by peeling the potato and cutting it into thin strips or wedges.
- 2 Soak the potato strips in cold water for 30 minutes to remove excess starch, then drain and pat dry.
- 3 In a bowl, toss the dried potato strips with olive oil, salt, paprika, and garlic powder until evenly coated.
- 4 Preheat the air fryer to 400°F (200°C).
- 5 Place the potato strips in the air fryer basket in a single layer (you may need to do this in batches).
- 6 Cook for 15–20 minutes, shaking the basket halfway through for even cooking, until fries are golden and crispy.
- 7 Remove from the air fryer and enjoy hot, optionally garnished with fresh herbs or additional salt.