

Air Fryer French Fries

Prep Time: 5 mins

Cook Time: 30 mins

Serves 4



These air fryer French fries are super crispy and delicious! Enjoy them plain, or dress them up with fresh herbs, spices, or your favorite dipping sauce.

Equipment

- Instant Pot Omni Plus Air Fryer (this model doubles as a toaster oven!)

Ingredients

- 2 russet potatoes, sliced into 1/4-inch sticks
- extra-virgin olive oil, for drizzling
- sea salt

optional seasonings & dips:

- herbs, chili powder, or chipotle powder
- ketchup, mustard, mayo, or chipotle sauce

Instructions

1. Preheat the air fryer to 380°F.
2. Drizzle the potatoes with olive oil, sprinkle with salt, and toss to coat.
3. Place the potatoes in the air fryer basket in a single layer so that the potatoes are not touching each other. You will have to work in batches. Air fry for 12 to 15 minutes*, flipping halfway, or until crispy. If your fries are not crispy, air fry them a little longer.
4. Once all batches are finished, toss them all back into the air fryer (no need to place in a single layer this time) for 1 to 2 minutes to warm and re-crisp any that got cold from the first few batches.
5. Serve with desired seasonings and dips.

Notes

*Time can vary widely between air fryers. If your fries aren't crispy at 15 minutes, continue baking them until they are.

You can also make these fries in the oven. Roast them at 425 for 20 to 25 minutes, flipping halfway. They won't be as crisp as the air fryer fries, so if you don't have an air fryer, you might want to check out this roasted potatoes recipe instead.

Find it online at <https://www.loveandlemons.com/air-fryer-french-fries/>