**Air Fryer Roasted Asparagus & Potatoes**



**Ingredients**

* Asparagus 1 bunch
* Potatoes 2
* Chili powder 1 tsp
* Turmeric powder ½ tsp
* Garlic powder ½ tsp
* Cumin powder ½ tsp
* Dry fenugreek leaves (kasuri methi) 1 tbsp
* Lemon juice of ½ lemon
* Salt as needed
* Olive oil 2 tbsp

**Method**

Trim and discard the bottom edges of asparagus. Cut the asparagus to two halves. Cut the potatoes to bite size squares (keep the peel on). In a bowl marinate the asparagus and potatoes with all the other ingredients listed, including the oil. Finely crush the fenugreek leaves before adding. Keep aside for about 15 minutes.

**Air Fryer Method:**

Turn on the air fryer to air fry or roast option at 380 ° F for 6 minutes. Spray cooking oil to the basket/tray and air fry or roast just the potatoes first and cook. Toss and shake the tray hallway through. Spray more oil if needed. When done, add the asparagus to the potatoes, turn on the air fryer again to same temp and air fry for another 5 minutes. The last one minute switch air fryer to 400 ° F to get the veggies browned well.

**Pan Roast Method:**

Heat 2 tbsp oil in a non-stick pan. Cover and cook the potatoes first. When potatoes are almost cooked add the asparagus and cook for another 2 minutes or so (Asparagus should be crispy, so do not overcook)