

INGREDIENTS

300g baby potatoes, (halved)
1 Tbsp olive oil
1 tsp garlic powder
1 tsp Italian seasoning
1 tsp cajun seasoning (optional)
Salt and black pepper to taste
Lemon wedge, for serving
Freshly chopped parsley, for garnish

INSTRUCTIONS

- 1) In a large bowl, toss potatoes with oil, garlic powder, Italian and Cajun seasoning, if using.
- 2) Season with salt and pepper.
- 3) Place potatoes in basket of air fryer and cook at 200° for 10 minutes.
- 4) Shake basket and stir potatoes and cook until potatoes are golden and tender, 8 to 10 minutes.
- 5) Squeeze lemon juice over cooked potatoes.
Garnish with parsley before serving.



Ultimate Roast Potatoes



2 servings



25 Minutes

Golden, crispy, and full of flavour—these air fryer roasties are your new go-to side. Enjoy!