

# Air Fryer Garlic Wedge Potatoes

## Ingredients:

2 medium Russet potatoes, cut into wedges  
1 1/2 Tablespoons Sprigs and Sprouts Roasted Garlic Olive Oil  
1/2 teaspoon paprika  
1/2 teaspoon parsley flakes  
1/2 teaspoon chili powder  
1/2 teaspoon sea salt

## Directions:

Wash and cut potatoes.

Preheat air fryer to 400 degrees F. Place potato wedges in a large bowl. Add olive oil, paprika, parsley, chili, salt and pepper and mix well to combine.

Place 6-8 wedges in the basket of the air fryer and cook for 10 minutes. Flip wedges with tongs and cook for additional 5 minutes.

Repeat with remaining 6-8 wedges.