Crispy Italian Potatoes



The Ingredients

- 1 pound baby potatoes, halved
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and pepper to taste

Directions

- Toss potatoes in a large bowl with oil, garlic powder, Italian seasoning, salt and pepper.
- Place potatoes in the basket of the air fryer and cook at 400 degrees for 10 minutes. Shake basket and stir potatoes. Cook potatoes for 8 to 10 more minutes, or until golden brown.

REFERENCE: DELISH.COM