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# The Best Air-Fryer Fries

Cook Time: 30 min

prep Time: 15 min

total Time: 45 min

servings: 4

Ingredients:

750g potatoes (see intro)

2 tablespoons avocado oil (or olive oil)

1/2 teaspoon salt

1/2 teaspoon smoked paprika (optional)

1/4 teaspoon black pepper

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Instructions:

1. Wash and dry the potatoes, keeping the skin, then slice into wedges, trying your best to keep them similar in size.
2. Place the wedges in a large bowl, and rinse in water until the water is clear. Drain, then pour on boiling water, enough to submerge, and leave it for 10 minutes. Then drain and dry the potatoes really well using a clean dish cloth or paper towels.
3. Transfer the dry potatoes to a large bowl, and drizzle with 1 tablespoon of the oil, mixing well, and transfer to the air-fryer basket. Set the temperature at 175C or 350F for 8 mins, close the air-fryer and turn it on. After the time is up, take out the basket, dump the potatoes into the same bowl, and mix. Return the potatoes to the basket, and turn on the air-fryer, same time and temperature.
4. Add the potatoes back to the bowl again, and add the second tablespoon of oil, mixing well, then add the spices, mixing again to distribute. Dump the seasoned half-cooked potato wedges back in the basket, this time increasing the temperature to 190C or 380F. Set the time for 5 minutes and turn the air-fryer on. After the 5 minutes are up, dump the fries into the bowl, mix and return to the air-fryer for another 5 minutes, then repeat 1 more time, for a total of 15 minutes. By then your fries should be super done and super crispy. It's best in the last 5 minutes to check and see if the potatoes are done earlier. Rarely do I need to increase the time past the 15 minutes.
5. Enjoy alone, with ketchup or your favorite condiment.