

# Tony's Air Fryer Potato Chips

## Ingredients

Spudshed Farm Fresh Washed Potatoes 4kg Bag

Olive Oil

G-Fresh Fries & Potatoes Air Fryer Seasoning

Whittington's Tony Galati Vegie Dust

Tomato Sauce, (or your favourite dipping sauce/s!)

## Method

### Step 1

Preheat the air fryer at 200°C for 3 minutes.

### Step 2

Wash and peel (optional) the potatoes. Cut off both ends of the potato to create a stable base. Slice the potatoes into 1/4-inch sticks, aiming for consistency.

### Step 3

In a large mixing bowl, mix the fries with the olive oil and seasonings, so that they're evenly coated.

### Step 4

Place the chips into the air fryer basket, slide it in, and set the timer for 25-30 minutes. As they cook, make sure to give the pan a good shake every now and then for that golden perfection.

## Step 5

Once they're golden & cooked, transfer them to a serving tray or bowl.

Serve them up with some delicious tomato sauce, or your favourite dipping sauce/s. ***Buon appetito!***



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*