



Air Fryer Rosemary Potatoes

Description



These potatoes are crispy on outside and fork tender on the inside. They're quick and easy to make.

Ingredients:

- 1 1/2 lbs. potatoes, cut into 1-inch pieces*
- 1-2 T. The Olive Tap's [Rosemary Fused Olive Oil](#)
- 1 1/2 T. Italian seasoning
- Granulated Garlic to taste (optional)

- Sea Salt to taste

*skins off or on?, it's your choice

Directions:

1. Add all ingredients to potatoes and mix until well coated. Put potatoes in your Air Fryer at 400 degrees for 8-10 minutes.
2. Toss potatoes again to coat well and put back in air fryer for another 6-8 minutes. Serve warm.

Enjoy!

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Recipe originally appeared at <https://theolivetaprecipes.com/recipes/air-fryer-rosemary-potatoes/>

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