



Air Fryer PeriPeri Fries

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

While not true periperi fries as theyre not made with birds eye chiles its what my family has named these I generally serve them with periperi chicken hence the name I hope you enjoy them as much as we do

Ingredients

— - 2 pounds russet potatoes - ¼ teaspoon smoked paprika - ¼ teaspoon chile powder - ¼ teaspoon garlic granules - ? teaspoon ground white pepper - ½ teaspoon salt - 2 tablespoons grapeseed oil

Instructions

1. Peel potatoes and cut into 3/8-inch slices. Place into a bowl of water for 15 minutes to remove most of the starch. Transfer to a clean kitchen towel and dry. Meanwhile
2. mix paprika
3. chile powder
4. garlic
5. white pepper
6. and salt together in a small bowl; set aside. Preheat an air fryer to 350 degrees F (180 degrees C) for 5 minutes. Place potatoes into a medium bowl and add grapeseed oil; mix well. Pour into the air fryer basket. Air-fry for 10 minutes
7. shaking occasionally. Increase the temperature to 400 degrees F (200 degrees C) and air-fry until golden brown
8. 12 to 15 more minutes. Pour fries into a bowl
9. sprinkle with seasoning mix
10. and shake the bowl to ensure fries are evenly covered. Taste and adjust salt if necessary. Serve immediately.