French Fries (Air Fryer)

Servings: 3-4

Ingredients:

- 5 yukon gold potatoes (or 3 large baking potatoes)
- 2 tsp dill weed
- 2 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1 tsp black pepper
- 2Tbsp olive oil

Directions:

1. Cut the potatoes into your desired french fry shape
2. Add the sliced potatoes to a bowl of ice water and let soak for 30 minutes
3. Drain the potatoes and pat completely dry
4. Dump the water out of the bowl, dry it out, then add the potatoes back in
5. Add olive oil and all spices to the potatoes and toss well to mix
6. Place the potatoes in the air fryer and cook at 400° for 25-30 minutes, tossing halfway through, until they are crispy on all sides
    - NOTE: If you cut the fries extra thin, you may need to do two batches. The key here is to have close to a single layer in your air fryer

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