

Air Fryer Tater Tots (Sides)

4 Medium potatoes
2 Tbs cornstarch
1/2 cup Parmesan cheese, grated
2 Tbs Garlic Herb Seasoning
Salt & Pepper to taste
2 Tbs Olive oil or cooking spray

Preheat air fryer to 400 degrees. Peel and par-boil potatoes. Once cool, grate the potatoes using the large side on a box grater. Squeeze as much moisture out of the potatoes as possible by gently pressing them with some paper towels.

Combine shredded potatoes with cornstarch, Parmesan, Halladay's Garlic Herb, salt & pepper; mix and form into tater tot shapes. Spray with bit of cooking spray or drizzle with oil.

Cook for 20-25 minutes, flipping halfway through cooking time. Serve with your favorite dipping sauce.