

Crispy Potato Fries

Potato fries are a staple in my household, here is how I get them to be crispy without using any oil!

Prep:
5 minutes

Cook:
60 minutes

Ready In:
3 hours

Servings:
1-2



Ingredients

- 4 russet potatoes
- 1 tsp chili powder or your favorite seasoning
- 2 tbsp ketchup

Instructions

- 1 Place your washed russet potatoes in your pressure cooker on the trivet. Add 1-2 cups of water.
- 2 Set the pressure cooker to cook for 12 minutes on high pressure. Once finished cooking, let the steam naturally release for 10-15 minutes. Let the cooked potatoes chill in the fridge for a few hours.
- 3 Slice the cooked potatoes in to fry shaped wedges. Top with chili powder or your favorite seasonings
- 4 Place the fries in to an air fryer or oven and cook at 360F for 20-25 minutes. Serve with ketchup and enjoy!