



Air Fryer Diced Breakfast Potatoes

Yield:
2 – 3

Prep Time:
3 – 5 Minutes

Ready Time:
25 Minutes

Cook Time:
20 Minuets

This is an easy, quick, and tasty way to keep your eggs company on the plate and a smile on your face.

Ingredients:

- ✓ 1 (1lb.) package A Cut Above Fresh-Cut Diced Potatoes
- ✓ 2 tablespoons olive or avocado oil
- ✓ ½ teaspoon fine sea salt
- ✓ ¼ teaspoon freshly ground black pepper
- ✓ As needed cooking oil spray (only if you're using an air fryer)
- ✓ 1 tablespoon Everything Bagel Seasoning
- ✓ ¾ tablespoon chopped parsley, fresh (If fresh isn't available ¼ tablespoon of dried parsley can be substituted)

Preparation:

- **Pour** the potatoes from the packaging into a bowl and add the olive oil, toss to coat evenly and season with salt and pepper.

Air Fryer Directions:

- **Preheat** the air fryer to 400°F.
- Lightly spray the air fryer basket with the cooking oil spray. Place the potatoes in the air fryer's basket.
- Cook the potatoes for 15 minutes, remove the basket and shake to turn the potatoes. Cook for an additional 5 minutes, or until they are golden brown and crispy on the outside but light and fluffy on the inside.
- Remove the potatoes from the air fryer and season them with the Everything Bagel Seasoning and parsley. Serve and enjoy.

Oven Directions:

- **Preheat** your oven to 425°F.
- Transfer the potatoes to a large baking sheet. You'll want to use a sheet large enough so that the potatoes have enough room to be in an even layer. If your sheet isn't large enough, use two.
- Cook the potatoes for 10 minutes, remove the pan(s) and shake to turn the potatoes. Cook for an additional 5-8 minutes, or until they are golden brown and crispy on the outside but light and fluffy on the inside.