



Air Fried Pee Wee Parmesan Potatoes Recipe

How to:

1. If needed, preheat your air fryer or oven to 400.
2. Rinse your potatoes. Cut any larger ones into smaller pieces (they should be about ½ inch to 1 inch in size).
3. Place potatoes into a mixing bowl and add the oil, breadcrumbs, and parmesan cheese. Add in a few dashes of salt and pepper. Toss with clean hands or a spatula to coat.
4. Place the coated potatoes into the air fryer basket (or alternatively, add them to a parchment lined baking tray if using an oven).
5. Air fry or bake for 15-20 minutes at 400 degrees (F), tossing at the mid-point in the cooking time.
6. Serve with a sprinkle of extra parmesan and eat as a main dish or eat alone.

Time to Put This Recipe Creation Together:

15-20 minutes

4 servings

Suggested kitchen tools: : [Large glass bowl](#) (or any large mixing bowl), [air fryer](#) or oven, spatula, parchment paper, knife, strainer (to rinse potatoes)

The Ingredients

- 16 ounces or 1 lb. [pee wee potatoes](#) (yes, you can use other potatoes IF you cut them up into ½ inch to 1 inch small pieces)
- Breadcrumbs with Italian seasoning (I used [Edward & Sons](#)...you could alternately use plain breadcrumbs and add a teaspoon or so of [Italian Seasoning](#))
- ¼ cup grated parmesan cheese
- 1 tablespoon olive oil
- Salt and pepper to taste

Tips and Tricks:

- Try adding a different grated cheese for a different flavor
- Use any other seasonings as desired
- Spice them up with a dash of crushed red pepper flakes



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