

Fingerling Potatoes (Air Fryer)

INGREDIENTS

- fingerling potatoes
- olive oil
- salt
- chives

INSTRUCTIONS

1. Wash and dry fingerling potatoes. Toss with oil and salt well.
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3. Place potatoes in rotating basket of air fryer (or in your basket, you will have to shake several times during cooking)
4. Set on 400 for 15 minutes (or until potatoes can be pierced with a fork)
5. Sprinkle fresh or freeze dried chives over the top and toss well.
6. Serve with sour cream.