

## **Air Fryer Sweet Potatoes**

We are big sweet potato fans in our house, and RV. They are an easy side dish no matter how you make them and are always delicious.

Baking them in the oven takes a while, just like a regular baked potato. The Air Fryer has become our side dish cooking go-to in the RV.

I love the crispy skin that the air fryer gives the potatoes. I'm back to eating the skins again.

I'm a plain eating sweet potato girl while Mark likes to pile on the butter and sometimes brown sugar and even a marshmallow or two. Whichever way you like your sweet potatoes, making them in the air fryer will become your favorite way to have them.

Begin by preheating your AF to 400° for about five minutes.

Give the potatoes a good scrub with a potato brush and pat them dry with a paper towel.

Pour some oil in your hand and rub each potato. You can use vegetable oil or olive oil, or any oil you like. Sprinkle some salt and pepper if you'd like.

Poke them several times with a fork and lay them in the AF basket. I try to get potatoes that are close in size and shape. Our AF is a smaller one so two fit great. You want to have space between for good air flow. We could get three in the basket if they were small enough.

Cook for 30-45 minutes depending on potato size. You know the deal; they are done when a fork inserts easily. Carefully remove and eat them naked like me or add lots of stuff like Mark.

We like to pair these with grilled tri tip or smoked meatloaf or just about anything.

We think you'll also like green beans and baked potatoes in the Air Fryer!

*Click to print recipe!*

## **Air Fryer Sweet Potatoes**

- Medium sized baked potatoes, about 8 ounces
  - Olive oil
  - Salt
1. Preheat air fryer to 400°.
  2. Scrub potatoes and pat them dry.
  3. Rub with olive oil and sprinkle salt on potatoes.
  4. Cook potatoes for 30 minutes (45 minutes for large potatoes), check for doneness. If not done, cook for 5 more minutes until done.
  5. Carefully remove from air fryer and add your toppings.