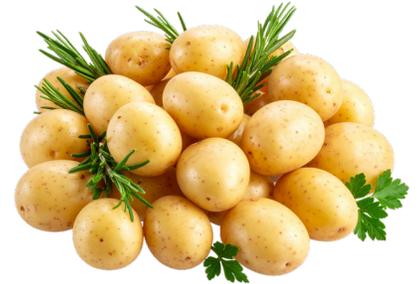


Crisp Herb-Roasted Baby Potatoes

Makes 4 servings

Ingredients:

- 1 pound baby potatoes, halved
- 1 tablespoon olive oil
- 1 teaspoon dried rosemary
- 1 teaspoon dried parsley
- Salt and pepper to taste



Directions

1. Preheat air fryer to 380°F.
2. Toss potatoes with olive oil, rosemary, parsley, salt, and pepper in a large bowl.
3. Place potatoes in the air fryer basket.
4. Cook for 12–15 minutes, shaking halfway through.

Fun Food Fact

Potatoes were first domesticated over 7,000 years ago in the Andes and remain one of the world's most nutrient-dense vegetables.