Air Fryer Potato Peelings are the perfect way to use leftover potato peels. Not only do they make a crispy snack, but you can add your favorite seasonings to really change up the flavor. It's time to give these tasty crisps a try!

What I love about this simple air fryer recipe is that it's just a few easy steps to make these crunchy potato skin chips. From the first time making them, you're going to love the super-fast way that you can get those crunchy skins!

So many people toss the skins in the trash, but that's a ton of food waste that just isn't necessary! Instead, this is a great way to keep the skins out of the compost bin, and put them into your tummy where they belong!

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Ingredients

- potato peelings
- olive oil
- sea salt
- ground black pepper
- onion powder

How to make Air Fryer Potato Skins

1. After cutting the potatoes, wash and dry the potato peelings.
2. Add the potato peelings to a plastic, sealable bag, and then add the olive oil.
3. Seal the bag and toss the peelings to coat them well.

4. Open the bag and add the seasonings. Reseal the bag and toss the peelings to coat them completely with seasonings.
5. Add the peelings to the bottom of the air fryer basket in a single layer.
6. Air fry the potato peelings at 390 degrees Fahrenheit for 6-9 minutes, tossing the peelings occasionally.

How to serve

This flavorful snack can be served in so many different ways! Once you've cooked the peel of the potato in the air fryer, you can apply a pinch of salt and some parmesan cheese right on top and enjoy. The flavor of parmesan potato skin chips will have everyone gobbling them up quickly.

Air Fryer Potato Peelings

Air Fryer Potato Peelings are a great way to use up the entire potato, and make a delicious snack!

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes
- Yield: 4 1x
- Category: Appetizer
- Cuisine: American

Ingredients

- 2 cups potato peelings
- 2 Tablespoon olive oil
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper
- ½ teaspoon onion powder

Instructions

1. After cutting the potatoes, wash and dry the potato peelings.
2. Add the potato peelings to a ziplock bag and then add the olive oil.
3. Seal the bag and toss the peelings to coat them well.
4. Open the bag and add the seasonings. Reseal the bag and toss the peelings to completely coat them with seasonings.
5. Add the seasoned peelings to the bottom of the air fryer basket in a single layer. Air fry the potato peelings at 390 degrees Fahrenheit for 6-9 minutes, tossing the peelings occasionally.

Notes

The easiest way to get the skins off the potatoes is to use a vegetable peeler. You'll want them to be larger in size, if possible, but if not, you can still cook them up. they'll just be a varying color of golden brown depending on the size.