Air Fryer Potato Chips — Looking for a healthier alternative to traditional fried potato chips? Look no further than your air fryer! You can make crispy, delicious potato chips right at home using just a tiny amount of oil. Best of all, they're much lower in fat and calories than their fried counterparts. Give them a try today!

If you're looking for a healthier alternative to deep-fried potato chips, try making them in an air fryer! You'll get the same crispy texture without all the extra oil. Plus, air fried potato chips are super easy to make – just slice up some potatoes, season them to your liking, and pop them in the air fryer. In no time at all, you'll have a delicious snack that's perfect for satisfying your cravings. So go ahead and give it a try – your taste buds will thank you!

Air Fryer Potato Chips
Love potato chips but hate all the fat and calories? Introducing air fryer potato chips! This healthier alternative to deep-fried potato chips is just as delicious, with a fraction of the calories. Plus, it's super easy to make your own air fryer potato chips at home!

Do you love the taste of crispy potato chips but hate all the fat and calories? Well, now there's a healthier way to enjoy them! Introducing air fryer potato chips is just as delicious as the real thing but much better for you. So why not give them a try? You might just be surprised at how good they are!

What Is An Air Fryer?
Like most cooks, you're always on the lookout for new kitchen gadgets that can make your life easier in the kitchen. If you've never heard of an air fryer before, you're in for a treat! An air fryer is a small appliance that uses hot air to cook food. It's similar to a convection oven, but it's much smaller and compact. Air fryers are perfect for cooking small quantities of food, and they're also very energy-efficient. So if you're looking for a new way to cook food, an air fryer may be what you need!

What Are Potato Chips?
Do you know what potato chips are made of? Like most people, you probably think they're just fried potatoes. But there's a lot more to it than that. Potato chips are made from a particular type of potato that is peeled and sliced very thinly. They are then fried in oil and seasoned with salt. Some chips are also flavored with other seasonings such as vinegar, cheese, or herbs. Potato chips are a popular snack food worldwide and can be enjoyed in many different ways. So next time you reach for a bag of chips, take a moment to appreciate

all the hard work that went into making them!

Homemade Potato Chips
Do you love potato chips but hate the price? Make your own at home with this simple recipe. You can customize the flavor to your liking and save money. Plus, it's a fun project to do with your kids! They might just love making chips as much as eating them. Give it a try today.

Why Make Potato Chips In The Air Fryer?
When it comes to making potato chips, there are many different ways to do it. But have you ever tried making them in the air fryer? If not, then you're missing out!

Pro Tips:

- Storing: You can store the potato chips in an airtight container for 10-12 days at room temperature.
- Cooking Time: The overall cooking time varies depending on the thickness of the potatoes. So, keep an eye on the chips when you make them the first time to ensure that they don't burn.
- Soaking: Soaking in cold water helps remove excess starch and makes the chips crispy.
- When To Remove: Remove the chips from the air fryer as they turn slightly brown. Don't overcook them.
- Seasonings: You can alter the seasoning as per your liking.
- What Potatoes To Use: You can use any potatoes to make chips however try to get Yukon Gold or Russet Potatoes for the best taste.

Do air fryers make good chips?
When you're in the mood for homemade potato chips, there is no better way to get them than using an air fryer. They will be crispy on the outside and tender within and without all the unhealthy oil.

Season the chips with salt and pepper before adding them to an air fryer. Add oil until all pieces are evenly covered before popping on program for 30 minutes using the paddle at the bottom of the unit! Check after cooking time is up; check for tenderness/cooked thoroughness by inserting a knife between individual fries.

Why Do I Need To Soak My Potatoes?
You're not alone if you've ever wondered why some recipes call for soaking potatoes before

cooking them. Soaking potatoes is a crucial step in the cooking process, and there are a few good reasons for it.

The traditional way of preparing potatoes for air frying or deep fat cooking is by soaking them to remove excess starch. This ensures that your homemade air fryer potato chips will be crisp on the outside.

However, don’t soak your potatoes in hot or warm water to keep them fresh. You should always use cold water when soaking your potatoes. Otherwise, the hot water will cause the starches to react, and your potato slices will turn very soggy and gummy.

Storing Easy Air Fryer Potato Chips
If you are an air fryer owner, one of the best things about this appliance is how easy it is to make air fryer homemade potato chips.

Let them cool to room temperature, and then place them into an airtight container. They will last for about 10 to 12 days at room temperature.

Table of Contents

- About Time
- Amount Per Serving

About Time

- Prep Time 45 mins
- Cook Time 8 mins
- Total Time 53 mins

Ingredients

- 3 large potatoes
- 1 tablespoon olive oil or other high heat oil

- 1 teaspoon salt or to taste

Instructions

1. Cut potatoes into thin slices using a mandolin (recommended) or a sharp knife. Wash the potato slices and soak them in cold water for at least 30 minutes to remove the starch.
2. Drain the potatoes and pat dry them properly, spread them over a paper towel in a single layer, and leave it to air dry for 10 minutes. (The potato slices should be dried completely in order to get crispy and crunchy chips)
3. Season the potato slices with oil and salt.
4. Preheat the air fryer for 5 minutes at 350 degrees F / 180 degrees C. Place the potato slices in the air fryer basket without overcrowding.
5. Cook for 8 minutes until crispy.
6. Serve once they are cooled or store them in an airtight container and enjoy later.

Amount Per Serving

Calories 488Calories from Fat 72

- Fat 8g
    - Saturated Fat 1g
    - Polyunsaturated Fat 1g
    - Monounsaturated Fat 5g
- Sodium 1196mg
- Potassium 2331mg
- Carbohydrates 97g
    - Fiber 12g
    - Sugar 4g
- Protein 11g
- Vitamin A 11IU
- Vitamin C 109mg
- Calcium 67mg
- Iron 4mg