

## **Christmas Potato Trees**

(Adapted from [The Flexible Fridge](#))

5 tbsp Large potatoes (Russet potatoes)

Spray oil

1 tsp Salt

½ tsp Dried parsley

2 tbsp Parmesan cheese

Begin the recipe by soaking the potatoes in water for 30 mins to get rid of some starch. This will make them super crispy!

Preheat your air fryer to 360 degrees Fahrenheit.

Peel and cut the potatoes into a 3D triangle shape. making sure that the base of the triangle is thick so that it can stand up.

Slice the triangles horizontally. Each slice should be about ¼ inch so that it will cook through evenly. To ensure that your potatoes are not soggy leave a tiny gap between each potato when threading onto the skewers.

Thread the potatoes onto metal or bamboo skewers, spraying lightly with oil in between each potato.

Place the potatoes into the air fryer basket, making sure that they are not touching each other.

Cook for 18-20 minutes or until golden brown and crisp.

Once the potatoes are cooked, remove from the air fryer and sprinkle with salt, dried parsley,

Parmesan cheese, and any other desired toppings.