



## Potato Wedges

Serves: 6

Ingredients:

- 6 medium russet potatoes
- 2 tablespoons olive oil
- ½ tablespoon granulated garlic
- 1½ teaspoons paprika
- ½ teaspoon black pepper
- ½ teaspoon salt

Directions:

1. Boil potatoes in salted water for 40 minutes, or until for tender.
2. Let potatoes cool completely, then toss in oil and seasonings.
3. Cut potatoes into wedges.
4. Preheat NuWave Brio to 390 °F.
5. Once preheated, add wedges to NuWave Brio Basket and air fry for 15 minutes.