

CopyCat KFC Air Fryer Potato Wedges

Ingredients

2 large Russet Potatoes
1 large egg
1 Tablespoon milk
 $\frac{1}{2}$ cup flour
1 $\frac{1}{2}$ Tablespoon Seasoned Salt
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon ground black pepper
Oil for Spraying

Directions

Wash and dry Russet potatoes. Cut into wedges, set aside.

Whisk egg and milk in a large bowl. Toss russet potatoes in egg mixture until potatoes are fully covered. Set aside.

Combine flour, seasoned salt, paprika, garlic powder, and black pepper in a medium sized bowl.

Take a russet potato wedge out of the egg mixture and place it in the flour mixture, coating all sides. Shake off any excess flour. Place wedge on the bottom of a greased Air Fryer basket.

Repeat with the remaining wedges, making sure the wedges are in a single layer on the bottom of the basket.

Spray the wedges with oil, covering any flour spots.

Close the Air Fryer basket and cook the wedges on 360 degrees Fahrenheit for 11 minutes. Open basket, spray any flour spots that you see on the wedges, then flip the wedges. Spray this side of the wedges. Close the Air Fryer basket and cook for 11

more minutes.

Serve wedges with ketchup and enjoy