



Recipes

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Air Fryer Homemade Tater Tots

Total Time: 55 min

Prep: 25 min

Cook: 30 min

Serves: 4

Use your air fryer to make crispy, irresistibly delicious potato nuggets. We like them with spicy sriracha ketchup, available at some grocery stores. Or make your own by combining a scant 1/4 cup ketchup with 2 teaspoons sriracha.

Ingredients:

- 2 lbs - uncooked Yukon gold potato(es) peeled
- 1/4 cup - uncooked scallion(s),
- 1/4 cup(s), thinly sliced (about 2 scallions)
- 1 tbsp - cornstarch
- 3/4 tsp - table salt
- 1/4 tsp(s) - black pepper
- 2 tsp(s) sriracha chili sauce
- 1/4 cup(s) – ketchup

Directions:

Put potatoes in large saucepan and add enough salted water to cover; bring to boil. Reduce heat and simmer just until potatoes are barely tender in center when pierced, about 12 minutes (don't overcook). Drain and rinse under cold running water. Let cool.

Shred potatoes on large holes of box grater. Transfer to large bowl; add scallions. Sprinkle with cornstarch, salt, and pepper and gently toss until combined.

Measure out potato mixture by rounded tablespoonfuls; form into small log shapes, about 1 1/2 inches long and 1 inch wide. Arrange on baking sheet in single layer.

Preheat air fryer to 360°F for 3 minutes. Lightly spray basket with non-stick spray. Place single layer of tater tots in basket. Spray with non-stick spray and air-fry 10 minutes. Turn tots over and spray with non-stick spray. Air-fry until crispy, 5 minutes longer. Cover to keep warm or pop into a 200°F oven while air-frying the remaining tots. Serve with ketchup.

Serving size: 8 tater tots and 1 tablespoon ketchup.