



Air Fryer Nacho Cheese Wedges
RECIPE

Air Fryer Nacho Cheese Wedges



Cooking time

30 mins

Preparation time

5 mins

Serves

4

Three ingredients, 30 minutes in the air fryer and you can deliver piping-hot cheesy wedges to the dinner table! Serve as a side dish for a family meal, or as a snack with a dip made by combining mayo, Greek yoghurt and lemon juice.

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Ingredients

- 4 – 5 large potatoes (about 600g)
- 30ml (2 Tbsp) oil
- 1 sachet Royco® Nacho Cheese Wedges Coat & Cook

Products used



Nacho Cheese Wedges Coat & Cook

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Vegetarian

This recipe is suitable for vegetarians and works well with sweet potato wedges too.

Family Friendly

These flavourful wedges are a great alternative to oven fries. Leave the potatoes unpeeled, because the skins contain fibre and important nutrients.

Method

1. 1
Preheat the air fryer or oven to 180 °C.
2. 2
Cut each potato lengthways into eight wedges and pat dry with kitchen paper. Place the wedges on a sheet of foil or baking paper and drizzle generously with the oil.
3. 3
Sprinkle the contents of the sachet of Royco® Nacho Cheese Wedges Coat & Cook over the wedges so they are evenly dusted.
4. 4
Air fry for about 30 minutes, or until the wedges are crisp, golden and cooked right through. Turn the wedges over halfway through cooking. In an oven, they will take about 45 minutes.
5. 5
Serve as a side dish or snack.

Recipe Tags

Air Fryer Recipes, Coat & Cook, Bakes Wedges

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