**Air Fryer Potatoes with Green Goddess Dip**

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**Description:** Crispy air fryer potatoes with a zesty, herbaceous dip.

**Servings/portion size:** 4 serving

**Preparation Time:** 5 minutes

**Cooking Time:** 20 minutes

**Total Time:** 25 minutes

**Potato Type:** Baby Potatoes

**Course:** Appetizer / Snack

**Ingredients**

* 1 lb. / 460 g Petite Potatoes
* 1 ½ tsp / 6 g Garlic Powder
* 2 ½ tsp / 10 g Blackened Seasoning
* 2 tsp / 8 g Dried Oregano
* 1 ½ tsp / 6 g Salt
* 1 tsp / 4 g Black Pepper
* 1 tbsp / 15 ml Olive Oil
* Parsley for Garnish

**Green goddess dip**

* ¼ cup / 4 g Cilantro
* ¼ cup / 4 g Parsley
* ¼ cup / 4 g Basil
* 2 tbsp / 11 g Green Onion
* 2 cloves / 10 g Garlic
* 1 cup / 16 g Greek Yogurt
* 1 tbsp / 15 ml Apple Cider Vinegar
* 2 tbsp / 30 ml Lime Juice
* ¼ cup / 4 g Olive Oil
* ½ tsp / 2 g Salt
* ½ tsp / 2 g Black Pepper

Additional salt and pepper to taste

**Preparation**

1. Thoroughly rinse and scrub the petite potatoes. Dry then cut each baby potato in half.
2. Place halved potatoes in large bowl then drizzle with olive. Add all seasonings and toss or mix until well combined.
3. Cook potatoes in Air Fryer at 400 degrees for 10 minutes. Mix potatoes. Allow to cook for an additional 10 minutes or until golden and crisp.
4. Garnish with freshly chopped parsley.

***Green goddess dip***

1. Place all ingredients in blender or food processor. Process until smooth and green with tiny specks of herbs.
2. Add additional salt and pepper to taste.

**Notes**

* Halved potatoes should be roughly the same size; if not, feel free to chop further to ensure doneness is consistent.



Vitamin C: 12 mg