

# Crispy Vegan Air Fryer Potatoes with Nutritional Yeast



## Ingredients

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- Two medium-sized potatoes, cut into small cubes
- 2 tbsp olive oil
- 1 tbsp nutritional yeast
- 1/2 tsp salt
- 1 tsp onion powder
- 1 tsp garlic powder

## Method

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- Begin by washing and, if desired, peeling the potatoes.
- Cut the potatoes into small, bite-sized cubes for that perfect crispy texture.
- In a large bowl, combine the olive oil, nutritional yeast, salt, onion powder, and garlic powder.
- Mix the ingredients well until a smooth and well-combined coating is formed.
- Add the potato cubes to the bowl with the seasoning mixture.
- Toss the potatoes until each piece is evenly coated with the flavourful blend.
- Preheat your air fryer to 190°C (375°F).
- Place the seasoned potatoes in the air fryer basket, ensuring they are in a single layer for even cooking.
- Cook for 20-25 minutes or until the potatoes achieve a golden brown and crispy texture. Remember to shake the basket halfway through to ensure even cooking.

