

Baked Potatoes, Coleslaw & Cheese

Per Portion

151 Calories

4g Protein

31.5g Carbs

1.75g Fat



Ingredients

- 4 large potatoes
- 1 tbsp oil
- 1 tsp salt
- 1 tsp pepper

Toppings:

- Cheese
- Coleslaw
- Bag of salad

Method

1. Prick the potatoes all over with a fork to allow steam to escape while cooking.
2. In a small bowl, mix the oil, salt, and pepper together to create a seasoned oil.
3. Rub the seasoned oil mixture all over the potatoes, ensuring they are well coated.
4. Arrange the potatoes in a single layer in the air fryer basket.
5. Set the air fryer to 200°C and cook for 40 minutes, or until a sharp knife easily pierces through the potatoes.
6. Check the potatoes after 20 minutes of cooking. If one side is browning too quickly, gently turn them over using tongs to ensure even cooking. Continue cooking for another 20 minutes and check again to ensure the potatoes are cooked through.
7. Once the potatoes are tender and cooked, carefully remove them from the air fryer.
8. Allow the potatoes to cool slightly before handling. They will be hot!
9. Slice open each baked potato and fluff the insides with a fork.
10. Add your desired toppings, such as cheese, coleslaw, and a side of fresh salad.

**This recipe's nutritional values were generated by artificial intelligence and as such, you should take more care when preparing this recipe than normal. We do not guarantee or take liability for the nutritional information. Please use common sense when cooking this recipe.*