

Air Fryer Baked Potato

Ingredients

4 Russet potatoes

2 teaspoons olive oil

1 teaspoon kosher salt

Instructions

Preheat the air fryer to 400 degrees.

Scrub the potatoes well and pat dry.

Coat the potatoes in the olive oil and sprinkle with the sea salt.

Arrange the potatoes in an air fryer basket and cook for 35-45 minutes, or until easily pierced with a fork, flipping the potatoes over about halfway through cooking.

Slice potatoes in half and top with your favorite toppings.