

Air Fryer Roast Chicken with Potato Wedges

Prep time: 5 mins + soaking time

Cook time: 45 mins

Serves: 4

Ingredients:

1 [Waitoa Free Range](#) Butterflied Chicken Manuka honey and rosemary

For The Rosemary Potato & Kumara Wedges:

400g Potatoes, cut into wedges

400g Kumara (orange, purple & red sweet potatoes, mixed) cut into wedges

1 tbsp [Olivado](#) Avocado Oil & Rosemary

A handful [Superb Herb](#) Rosemary, chopped

Salt & pepper

[Philips Premium Smart XXL Air Fryer](#)

Method:

1. Soak the potato & kumara wedges in water for 10 minutes, then pat dry with kitchen paper. Place in a large bowl and toss with oil, rosemary and salt & pepper. Set aside.
2. Place the chicken in the air fryer basket and cook at 170°C for 25 minutes.
3. After 25 min of the chicken cooking, add potato & kumara wedges on the extra wire shelf above the chicken or around the chicken. Continue to cook for a further 20 minutes.
4. Serve chicken & wedges with a simple salad. Yum!