



Air Fryer French Fries with Segafredo Zanetti All Purpose Coffee Rub
Add an earthy and flavorful zing to those fries

All-Purpose Coffee Rub

1/2 Tablespoon (each) garlic powder; onion powder; paprika

1/2 Tablespoon freshly used ground coffee

1 teaspoon (each) ground cumin; salt; light brown sugar

Place all ingredients in a small bowl, mix to combine.

Store any remaining seasoning in a well-sealed container, away from direct sunlight.

Recipes by: Farmer Jones Farms at the Chef's Garden
Segafredo Zanetti offers a world of café and coffee know-how with their more than 350+ cafes around the world.

About the Recipe: This is an earthy and flavorful all-purpose coffee rub. The dry rub can be used on everything. We reduced the amounts so you could make a smaller portion to try it out. We used it, sprinkled on our Air-Fryer French Fries and seasoned steak salads with it.

Air-Fryer French Fries

Lower the fat and calories and still enjoy the crispness

1-1/2 pounds Yukon Gold potatoes, peeled; cut into ½ inch wide sticks

2 Tablespoons vegetable oil

2 to 3 Tablespoons all-purpose coffee rub

Salt; as desired

- Spray the basket of an air fryer with cooking spray.
- Place potatoes in large bowl of cold water; rinse to remove excess starch. Drain and pat dry with paper towels. Place potatoes in dry large bowl; toss with oil and seasoning. Place potatoes in basket of air fryer.
- Set to 350 degrees F. Cook 7 minutes; shake basket to redistribute the potatoes. Cook 7 minutes longer; shake basket again. Set to 400-degree F; cook 5 minutes; shake basket; continue to cook 5 to 7 minutes or until lightly browned.
- If you like salty fries, lightly sprinkle salt on fries while hot.

Recipe Inspired by: www.pillsbury.com

Note: Remember air fryer temperatures control settings vary according to the brand and type. Make sure that the sticks are not longer than 4 inches.

About the Recipe: Using the air fryer to cook the French Fries helps to lower the fat and the calories. We found that it was quick and hands-off cooking. The best thing was that they were so delicious, and there wasn't any messy oil that had to drain off. We enjoyed the new coffee rub flavor but any of your favorite seasonings could be used.