



Air Fryer Sweet Potato Chips

Ingredients

- 1 medium sweet potato (about 8 oz)
- 1 tablespoon canola oil
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- Cooking spray

Instructions

Step 1

Using a mandoline, slice the sweet potato into thin rounds, approximately 1/16 to 3/32 inch thick. Uniform slices ensure even cooking.

Step 2

Place the slices in a large bowl of cold water and soak for about 20 minutes. This helps remove excess starch and promotes crispiness.

Step 3

Drain the potato slices and pat them completely dry with paper towels. Wipe out the bowl to reuse.

Step 4

Return the dry slices to the clean bowl. Add the canola oil, salt, and pepper. Gently toss until all slices are evenly coated.

Step 5

Preheat your air fryer to 350°F (175°C). Lightly spray the basket with cooking spray. Arrange the sweet potato slices in a single layer—do not overcrowd. Work in batches if needed.



Step 6

Air fry for 12 to 16 minutes, flipping and rearranging the chips every 4 minutes to ensure even cooking. In the final 2–3 minutes, check every 30 seconds and use tongs to remove chips that are golden and crisp to prevent burning.

Step 7

Let chips cool for about 5 minutes. They will continue to crisp as they cool. Store in an airtight container for up to 3 days—if they last that long!