

# Air Fried Crispy Potato Tacos

## Ingredients

- 1 lb. potatoes, peeled and chopped into cubes
- ½ tsp. paprika
- ½ tsp. dried oregano
- ½ tsp. cumin
- ½ tsp. salt
- ½ tsp. pepper
- Vegetable oil spray
- 10-12 small flour tortillas
- Your favorite taco fillings- lettuce, tomato, salsa, vegan sour cream, vegan cheese, sliced radishes, chopped cilantro, etc.

## Steps

1. Bring a large pot of water to boil. Add the chopped and peeled potatoes, and boil until soft. Drain the water, and add the spices. Use a potato masher and mash until soft.
2. Preheat your air fryer to 350°F (175°C). If necessary, cut down your tortillas so that they can fit, folded in half like a taco, standing in your air fryer drawer. Add a heaping tablespoon of mashed potato into each tortilla and spread across the length of the tortilla. Spray the inside and outside of each with aerosolized vegetable oil. Fold in half, and place standing in the air fryer, in batches if needed.
3. Cook for a total of 8 minutes, taking out once in the middle to rotate the tortillas and making sure they haven't fallen down. Top the crispy tacos with your favorite toppings, and serve warm.

