

# Air-Fried FUNYUNS® Garlic Cheese Fries

## Ingredients

- 3 cups FUNYUNS® Onion Flavored Rings
- 2 tbsp grated Parmesan cheese
- 4 tsp finely chopped fresh chives
- 2 lbs Russet potatoes (about 2 large potatoes), cut into 3 x ½ x ½-inch sticks
- 1 tbsp canola oil (approx.)
- 1/4 cup garlic butter, melted and kept hot

## How to make it

1. In a food processor, pulse FUNYUNS® Onion Flavored Rings until finely crushed. Transfer to a medium bowl and stir in Parmesan and chives.
2. Preheat air fryer to 400°F according to manufacturer's instructions. In batches, transfer prepared potatoes to air-fryer basket (do not overfill). Drizzle with 1 tsp oil. Air-fry, turning halfway through the cook time, for 15 to 20 minutes or until golden brown.
3. In a large bowl, toss French fries in hot melted garlic butter. Sprinkle with FUNYUNS® mixture and toss until well coated.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	4

## Made with



FUNYUNS® Onion Flavored Rings