BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #036

RAGIN' CAJUN AIR FRYER FRENCH FRIED POTATOES

CRISPY OUTSIDE. FLUFFY INSIDE. CAJUN PERFECTION. TOTALLY BANGIN'!



BOLD & SPICY | CAJUN GOODNESS | AIR FRYER EASY | REAL POTATO FLAVOR | CRISPY. FLAVORFUL. IRRESISTIBLE.

Net Wt 1.5 oz

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INGREDIENTS

- 2 lbs russet potatoes (about 4 large)
- 2 Tbsp olive oil
- 2 tsp RAGIN' CAJUN Spice Blend
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp smoked paprika
- 1/2 tsp salt, or to taste
- 1/4 tsp black pepper
- Optional: chopped parsley for garnish

DIRECTIONS

1. Wash and scrub potatoes. Cut into 1/4-inch thick fries (skin on for extra flavor!).
2. Soak fries in cold water for 20–30 minutes. Drain and pat completely dry with a clean towel.
3. In a large bowl, toss fries with olive oil until evenly coated.
4. In a small bowl, mix Ragin' Cajun Spice Blend, garlic powder, onion powder, smoked paprika, salt and pepper.
5. Sprinkle seasoning over fries and toss until evenly coated.
6. Preheat air fryer to 400°F for 3–5 minutes.
7. Add fries to air fryer basket in a single layer (work in batches if needed). Cook at 400°F for 15–18 minutes, shaking the basket halfway through.
8. Cook until golden brown and crispy on the outside and fluffy inside. Garnish with parsley and serve hot!

DRY FRIES = EXTRA CRISPY!

MADE WITH BANGIN' RAGIN' CAJUN SPICE BLEND!



- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!

PRO TIP:

For even crispier fries, don't overcrowd the basket. A little space = maximum crunch!

SERVING IDEAS



DIP IN KETCHUP OR SPICY AIOLI



PAIR WITH BURGERS OR SANDWICHES



TOP WITH PARMESAN & GREEN ONIONS FOR EXTRA FLAVOR



LOAD THEM UP WITH CHEESE & BACON!

STORAGE



Store leftovers in an airtight container in the refrigerator for up to 4 days.

Reheat in the air fryer at 375°F for 5–7 minutes to keep them crispy!

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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