

Potatoes & Green Beans

INGREDIENTS

- 4 medium sized russet potatoes
- olive oil
- ½ cup grated parmesan cheese
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1-2 bags frozen green beans (depending on how many you want)
- ½ onion
- Salt and pepper to taste
- 2 TBS olive oil
- ½-1 tsp garlic powder

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Wash potatoes and pierce with a fork. Place on a plate and microwave for 5 minutes.
3. While potatoes are in the microwave, put green beans and onion into an air fryer. Season with olive oil, salt, pepper, and garlic powder. Cook at 400 degrees for 15 minutes.
4. Once the potatoes are done in the microwave, carefully remove them (they will be hot!) and dice them into cubes.
5. Spray a small casserole dish with olive oil. Add potatoes and season with olive oil, salt, pepper, garlic powder, and parmesan cheese. Mix well.
6. Place in the oven for 8 minutes, then turn the oven to broil and cook for 5-7 more minutes, depending on how much time you have.