

No Salt Air-Fryer Chicken Thighs & Roasted Potatoes

2 chicken thighs with excess fat removed. (you can marinate with some Shawarma spice ahead of time.)

2-3 med potatoes cut into 1 1/2 inch chunks. Rinse and dry, put into a bowl.

In the bowl, add 1 or 2 tbsp of olive oil, garlic powder, onion powder and oregano to taste. Mix to make sure all potatoes are covered in the oil & spice mix.

Put the 2 thighs in the center of the air fryer, skin down. Spread potatoes around the thighs. Set the air fryer for 370 degrees and 15 minutes, start. When done, flip the thighs skin up and turn over the potato pieces. Set the air fryer for another 15 minutes at 370degrees. When done if thigh skin isn't crispy enough, take the potatoes out and give the thighs 2-3 minutes at 400 degrees.