



Recipe Details

Recipe Name - Crispy Veggie Potatoe Sandwich

Recipe Steps -

Ingredients

- Baked potato of your choice, sliced into “bread” pieces
- 2 Tbsp hummus
- Lettuce of choice, washed and kept in large pieces
- Tomatoes, sliced
- Roast peppers (from a jar in water)
- Sweet peppers
- Any other veggies you love

Instructions

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- 1) Bake potatoes of your choice, cool, and slice to the thickness of your favorite bread
- 2) Spread hummus on one side of your sliced potato (amounts given are for 1 potato, double or triple as needed)
- 3) Place in an air fryer or 450-degree oven, for 5 to 8 minutes, depending on how crisp you like it
- 4) Prepare veggies
- 5) Pile veggies on top of your crispy potato slices
- 6) Enjoy!

