



## Recipe Details

Recipe Name - Crispy “Chicken” potato Sandwich

Recipe Steps -

Ingredients

Baked potato of your choice, sliced into “bread” pieces

2 Tbsp hummus

1/4 tsp poultry seasoning

1/4 tsp garlic powder

1/4 tsp onion powder

Lettuce of choice, washed and kept in large pieces

Tomatoes, sliced

Pickles, sliced (optional)

Instructions

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

