



Makes 7 cups fries + ½ cup dipping sauce
Preparation Time: 20 minutes
Cook Time: 35 minutes

INGREDIENTS:

4 oz. lite silken firm tofu
2 tablespoons oil-free barbecue sauce
1 tablespoon yellow mustard
1 teaspoon pure cane sugar or pure maple syrup
¼ teaspoon garlic powder
⅓ teaspoon ground turmeric
¼ cup + 1 teaspoon white vinegar
5 4- to 5-oz. Yukon gold potatoes, scrubbed and peeled, if desired
⅓ teaspoon sea salt

Air Fryer Waffle Fries with Dipping Sauce

Crispy, golden waffle fries meet a zesty, creamy dipping sauce in this air-fried twist on Chick-fil-A's famous waffle fries. Thinly sliced Yukon gold potatoes are soaked in vinegar for extra bite, then air-fried to crunchy perfection. Paired with a creamy barbecue-mustard sauce that's both smoky and slightly sweet, these air-fryer waffle fries are perfect for parties, game nights, or as a **kid-friendly snack**.

Tip

For the crispest texture: Get the sliced spuds as dry as you can before air-frying. A salad spinner makes short work of this task.

For more inspiration, check out these tasty ideas:

- [Baked French Fries & Ketchup](#)
- [Crispy Oven-Baked Yuca Fries](#)
- [Roasted Sweet Potato Wedges](#)
- [Chopped Salad with Air-Fried BBQ Chickpeas](#)

By Laura Marzen, RD, LD

- 1 For dipping sauce, in a blender combine the first six ingredients (through turmeric) and 1 teaspoon of the vinegar. Cover and blend until smooth, scraping sides of blender as needed. Transfer sauce to a small bowl; cover and chill at least 30 minutes or up to 5 days.
- 2 For fries, in a large bowl combine the remaining ¼ cup vinegar and 5 cups cold water. Using a mandoline fit with a waffle cutting blade or a handheld wave cutter, cut potatoes into 3/16- to ¼-inch-thick slices, turning potatoes a quarter turn after each pass over the blade. Add potato slices to the vinegar water. Let soak 15 minutes.
- 3 Preheat air fryer to 400°F. Drain potato slices in a salad spinner or colander; rinse with cold water. Place potato slices on paper towels or a lint-free kitchen towel and pat with additional towels to get very dry. Working in batches, arrange potato slices in a single layer in air-fryer basket.
- 4 Air-fry potato slices 8 to 10 minutes or until tender and browned, turning once or twice during cooking time. Keep fries warm in a 200°F oven while air-frying the remaining potato slices. Season with salt and serve with dipping sauce.