

Air Fryer Hash Browns: A Perfectly Crispy Breakfast Side

Craving a crispy and delicious breakfast side? Try our Air Fryer Hash Browns! Perfectly crispy on the outside and tender on the inside, these hash browns are a must-try for anyone looking to elevate their breakfast or brunch game. With minimal ingredients and a simple cooking method, you'll have these delicious hash browns ready in no time.

Ingredients:

To make these mouthwatering Air Fryer Hash Browns, you'll need the following ingredients:

- 3 cups grated potatoes
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 tsp garlic powder
- 1 tsp onion powder

Instructions:

Follow these simple steps to achieve perfectly crispy and delicious hash browns in your air fryer:

1. **Preheat your air fryer** to 375°F (190°C).
2. **Grate the potatoes** and squeeze out excess moisture using a kitchen towel. This step is crucial to ensure your hash browns turn out crispy, not soggy.
3. In a large bowl, **mix grated potatoes** with olive oil, salt, pepper, garlic powder, and onion powder until well combined.
4. **Form small patties** with the potato mixture and place them in the air fryer basket in a single layer to ensure even cooking.
5. **Cook for 10-12 minutes**, flipping halfway through, until golden and crispy.
6. Serve hot and enjoy your perfectly crispy hash browns!

Notes:

- **Removing Excess Moisture**: It's important to squeeze out as much moisture as possible

from the grated potatoes. You can use a clean kitchen towel, cheesecloth, or paper towels to press out the moisture.

- **Uniform Size Patties**: Try to form uniform patties to ensure even cooking. If your patties are too thick, they might not cook through properly.
- **Cooking in Batches**: If your air fryer basket is small, cook the hash browns in batches to avoid overcrowding. Overcrowding can lead to uneven cooking and less crispy hash browns.

Suggestions:

- **Serve Suggestions**: Pair these hash browns with scrambled eggs, bacon, or avocado toast for a complete and satisfying breakfast. You can also top them with a dollop of sour cream or a fried egg.
- **Seasonal Variations**: Consider adding finely chopped onions, bell peppers, or even a touch of cheese to the hash brown mixture for added flavor and variety.
- **Dipping Sauces**: These hash browns taste fantastic with a variety of dipping sauces like ketchup, aioli, or even a spicy sriracha mayo.

Conclusion:

Air Fryer Hash Browns are a quick and easy way to enjoy a crispy and delicious breakfast side. With just a few simple ingredients and minimal effort, you can create a morning delight that everyone will love. So, break out your air fryer and give these perfect hash browns a try!

FAQ:

1. **Can I use frozen hash browns for this recipe?**
 - Yes, you can use frozen hash browns. Simply thaw them and squeeze out any excess moisture before seasoning and cooking as directed.
2. **How do I store leftovers?**
 - Store any leftover hash browns in an airtight container in the refrigerator for up to 3 days. Reheat them in the air fryer at 350°F (175°C) for a few minutes to regain their crispiness.
3. **Can I make these hash browns ahead of time?**

- Yes, you can grate the potatoes and prepare the mixture ahead of time. However, it's best to cook the patties right before serving for optimal crispiness.

4. ****Can I freeze the hash brown patties?***

- Yes, you can freeze the uncooked patties. Place them on a baking sheet to freeze individually before transferring them to a freezer-safe bag. Cook from frozen, adjusting the cooking time as needed.

Thank you for trying our Air Fryer Hash Browns recipe! We hope you enjoy this crispy and delicious breakfast side as much as we do. Happy cooking!