



Crispy Air Fryer Potato Recipes

Introduction

Air fryers have revolutionized the way we cook, allowing for delicious meals with less oil and quicker cooking times. One of the simplest and most satisfying recipes you can make in an air fryer is for crispy, tender potatoes. This recipe for Air Fryer Potatoes from Love and Lemons is not only easy to prepare but also packed with flavor. Whether you're looking for a side dish or a snack, these seasoned potatoes will delight your taste buds.

Detailed Ingredients with measures

1 pound baby potatoes, halved or quartered, or Yukon Gold potatoes

cut into $\frac{3}{4}$ -inch pieces
1½ tablespoons extra-virgin olive oil
½ teaspoon garlic powder
½ teaspoon Italian seasoning
½ teaspoon sea salt
Freshly ground black pepper
Chopped fresh parsley, for garnish

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 15 to 20 minutes
Total Time: 25 to 30 minutes
Yield: Serves 4

Now you're ready to whip up some delicious Air Fryer Potatoes that are sure to impress. Enjoy this delightful dish with your favorite meal or as a tasty snack!

Detailed Directions and Instructions

Step 1: Preheat the Air Fryer

Preheat the air fryer to 400°F (200°C). This step is crucial to ensure even cooking for the potatoes.

Step 2: Prepare the Potatoes

In a large mixing bowl, combine the halved or quartered baby potatoes (or Yukon Gold potatoes cut into $\frac{3}{4}$ -inch pieces) with $1\frac{1}{2}$ tablespoons of extra-virgin olive oil, $\frac{1}{2}$ teaspoon of garlic powder, $\frac{1}{2}$ teaspoon of Italian seasoning, $\frac{1}{2}$ teaspoon of sea salt, and several grinds of freshly ground black pepper. Toss everything together until the potatoes are evenly coated with the oil and seasonings.

See also [Korean Steamed Buns](#)

Step 3: Arrange the Potatoes in the Air Fryer

Place the seasoned potatoes into the air fryer basket in a single layer, ensuring there's some space between each piece for optimal air circulation. If the basket is small, consider cooking the potatoes in batches.

Step 4: Air Fry the Potatoes

Set the air fryer to cook for 15 to 20 minutes. Remember to flip the potatoes halfway through the cooking time to promote even browning. They are done when they are tender and have a golden-brown color around the edges.

Step 5: Season and Serve

After air frying, check the seasoning and add more salt or pepper to taste if needed. Transfer the potatoes to a serving dish, garnish with chopped fresh parsley, and serve immediately.

Notes

Choosing Potatoes

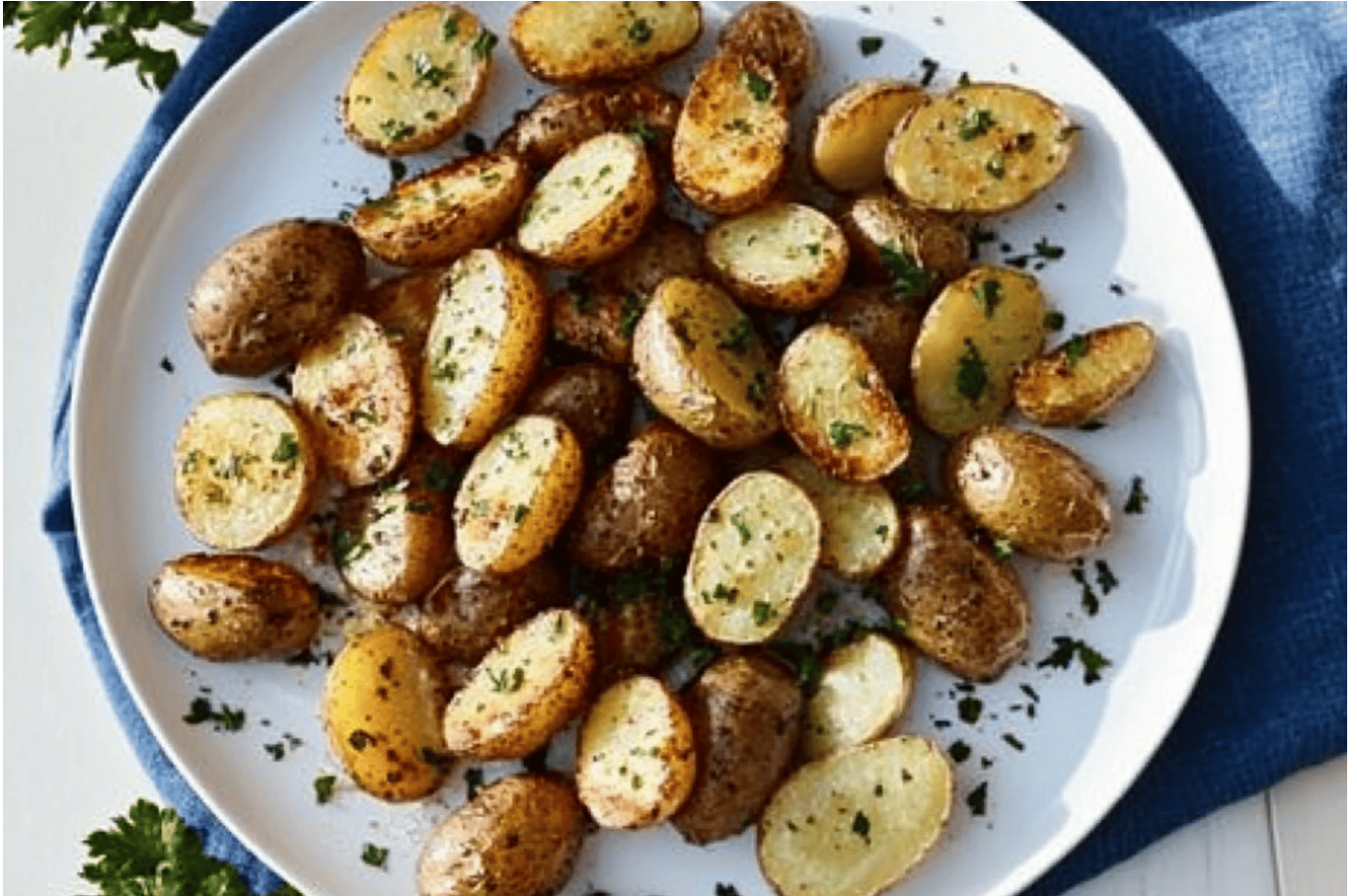
You can use baby potatoes for quicker cooking or Yukon Gold potatoes for a creamier texture; both options work well.

Additional Seasoning Options

Feel free to customize the seasonings by adding herbs like rosemary or thyme for extra flavor.

Storage

Leftover air-fried potatoes can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the air fryer to restore crispiness.



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Cook techniques

Preheating the Air Fryer

Preheating ensures that the air fryer reaches the desired cooking temperature, allowing the potatoes to cook evenly and develop a crispy exterior.

Tossing Ingredients

Tossing the potatoes with olive oil and seasonings in a large bowl helps to evenly coat each piece, enhancing their flavor and promoting uniform cooking.

Arranging in the Air Fryer Basket

Arranging the potatoes in a single layer with space between them allows hot air to circulate freely, which is crucial for achieving that crispy texture.

See also [Pumpkin Spice Peanut Butter Oatmeal Muffins](#)

Flipping Halfway Through Cooking

Flipping the potatoes allows both sides to brown evenly and prevents sticking, resulting in a more uniform texture and color.

Garnishing

Garnishing with fresh parsley not only adds a pop of color but also enhances the dish's flavor with a fresh, herby note.

FAQ

Can I use other types of potatoes?

Yes, you can use other varieties like Russet or red potatoes, but cooking times may vary slightly.

How do I know when the potatoes are done?

The potatoes should be tender when pierced with a fork and have a golden-brown exterior.

Can I make these potatoes ahead of time?

While air-fried potatoes are best enjoyed fresh, you can prepare them ahead and reheat them in the air fryer to regain some crispiness.

What can I serve with air fryer potatoes?

Air fryer potatoes pair well with a variety of dishes, such as grilled meats, vegetable dishes, or as part of a salad.

Is it necessary to use olive oil?

While olive oil adds flavor and helps achieve crispiness, you can use other oils like avocado or canola if preferred.

Conclusion

The Air Fryer Potatoes from Love and Lemons are a deliciously easy addition to any meal. With their crispy edges and tender interiors, they serve as the perfect side dish for various cuisines. The simplicity of the recipe allows for versatility, making it a fantastic option for both weeknight dinners and gatherings.

Herbed Air Fryer Carrots

Toss baby carrots with olive oil, thyme, and rosemary before air frying for a sweet and savory side.

Spicy Air Fryer Sweet Potatoes

Cut sweet potatoes into wedges, season with chili powder and cumin, and air fry for a zesty twist.

See also [Gluten-Free Jowar Crepes with Mangoes](#)

Air Fryer Brussels Sprouts

Halve Brussels sprouts, coat with balsamic glaze and garlic, then crisp them up in the air fryer for an irresistible treat.

Loaded Air Fryer Potato Wedges

Season potato wedges with paprika, cheese, and bacon bits; air fry for extra crunch, then top them with sour cream and chives.

Mixed Vegetable Medley

Toss zucchini, bell peppers, and onions with olive oil and your favorite seasonings, then air fry until all the veggies are perfectly tender.

Air Fryer Cauliflower Bites

Coat cauliflower florets with buffalo sauce and panko breadcrumbs for a spicy, crunchy snack.

Herbed Quinoa Salad

Pair air-fried potatoes with a refreshing quinoa salad mixed with cucumber, tomatoes, and a lemon vinaigrette for a light meal.

Crispy Air Fryer Chickpeas

Season canned chickpeas with garlic powder and paprika, then air fry for a crunchy, protein-packed snack.



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