

Air Fryer Baked Garlic Parmesan Potatoes

Description

Golden, crispy, and bursting with flavor, these **Air Fryer Baked Garlic Parmesan Potatoes** are the ultimate side dish for any occasion. With a perfect blend of garlicky richness and cheesy goodness, they offer a delightful crunch on the outside and tender softness on the inside. Whether you're seeking a quick weeknight side, a delicious party snack, or an exciting addition to your dinner spread, these potatoes are guaranteed to impress. Plus, thanks to the air fryer, they cook faster with less oil – a win for both flavor and convenience.

Ingredients

- 1.5 lbs baby potatoes (halved)
- 3 tbsp olive oil
- 3 cloves garlic (minced)
- 1/4 cup grated parmesan cheese
- 1 tsp Italian seasoning
- 1/2 tsp paprika (optional)
- Salt and pepper to taste
- Fresh parsley (chopped, for garnish)

[Click here To View Full Recipe](#)

Instructions

1. **Prepare the Potatoes:** Wash, scrub, and dry the baby potatoes. Cut them in half for even cooking.
2. **Season the Potatoes:** In a large bowl, toss the potatoes with olive oil, minced garlic, parmesan cheese, Italian seasoning, paprika (if using), salt, and pepper. Mix well to ensure even coating.
3. **Preheat the Air Fryer:** Heat your air fryer to **400°F (200°C)** for 3-5 minutes.
4. **Cook the Potatoes:** Place the potatoes in a single layer in the air fryer basket. Cook for **15-20 minutes**, shaking the basket halfway through to promote even crisping.
5. **Garnish and Serve:** Once golden brown and crispy, transfer the potatoes to a serving dish. Sprinkle with extra parmesan and fresh parsley. Serve immediately and enjoy!

Tips for Perfect Air Fryer Baked Garlic Parmesan Potatoes

- **Dry the Potatoes Well:** After washing, pat the potatoes dry thoroughly to remove excess moisture. This helps achieve a crispier texture.
- **Don't Overcrowd the Basket:** For the best results, arrange the potatoes in a single layer with some space between each piece. Overcrowding can lead to steaming instead of crisping.

- **Use Fresh Garlic:** Freshly minced garlic enhances the flavor better than garlic powder, giving your potatoes a rich aroma and taste.
- **Shake the Basket:** Halfway through cooking, shake the basket or flip the potatoes to ensure even browning.
- **Extra Crispiness Tip:** For an extra-crunchy finish, sprinkle a bit more parmesan during the last 3-4 minutes of cooking.

Conclusion

These **Air Fryer Baked Garlic Parmesan Potatoes** are an easy yet impressive side dish that’s perfect for busy weeknights or family gatherings. With their crispy texture, cheesy garlic flavor, and quick cooking time, they’re sure to become a staple in your kitchen. Whether you’re pairing them with a main course or enjoying them as a snack, these potatoes deliver big flavor with minimal effort. Enjoy every crispy, savory bite!

Category

1. Air Fryer Recipes

Date Created

02/08/2025

Author

rauf

default watermark