

Homemade Air Fryer Hash Brown Patties

Description

Nothing says comfort breakfast like crispy hash browns. While frozen patties are quick and convenient, making them at home allows for fresher flavor and gives you control over the ingredients. With just potatoes, onion, and a few pantry staples, you can create golden patties that crisp beautifully in the air fryer.

The result? A dish that looks and tastes just like the crispy hash browns in the photo above: pale, shaped patties ready for the basket, transformed into golden-brown, diner-style hash browns — but made entirely from scratch.

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Ingredients

- 3 medium russet potatoes (best for crispiness)
- 1 small onion, finely grated (optional but adds flavor)
- 1 egg (helps bind the mixture)
- 2 tablespoons flour or breadcrumbs (keeps patties firm)
- 1 tablespoon oil (mixed in for browning, optional)
- ½ teaspoon salt
- ¼ teaspoon black pepper
- Pinch of paprika or garlic powder (optional, for extra flavor)

Instructions

- 1. Prepare the potatoes**
Peel and grate the potatoes. Place the shreds in a bowl of cold water, stir, and drain to remove excess starch.
- 2. Remove excess moisture**
Place the grated potatoes in a clean kitchen towel or cheesecloth and squeeze out as much water as possible. This step ensures crispiness.
- 3. Mix the base**
In a large bowl, combine the grated potatoes, onion, egg, flour or breadcrumbs, oil, and seasonings. Stir until well blended.
- 4. Shape into patties**
Form the mixture into even-sized oval patties, about ½ inch thick. Place them on a tray lined with parchment paper.
- 5. Pre-chill (optional but recommended)**
For a better structure, refrigerate or freeze the patties for 30–60 minutes before air-frying. This helps them hold their shape.

6. **Air fry**

Preheat the air fryer to 375°F (190°C). Arrange patties in a single layer in the basket without overlapping. Cook for 12-15 minutes, flipping the patties halfway through, until they are golden brown and crisp.

7. **Serve hot**

Transfer to a plate and enjoy immediately with ketchup, sour cream, or as part of a breakfast platter.

Tips for Success

- **Drain well:** Too much moisture will make the patties soggy instead of crispy.
- **Don't overcrowd the basket:** Cook in batches if needed.
- **Customize the flavor:** Add herbs like parsley or chives, or mix in a little shredded cheese for variation.

Final Thoughts

Homemade air fryer hash brown patties are easy, budget-friendly, and deliver the irresistible combination of a crunchy exterior and a tender interior. They look just like classic frozen patties - pale when raw, golden and crispy once cooked - but with the freshness and flavor only homemade can offer.

Once you try making them from scratch, you'll see how rewarding it is to enjoy hash browns that match the look of diner favorites while being made right in your own kitchen.

Category

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