

Air Fryer Hash Browns

Description

Looking for a quick, tasty breakfast or snack that's crispy on the outside and tender on the inside? These **Air Fryer Hash Brown Patties** are the perfect answer. With just a few simple ingredients and minimal effort, you can enjoy golden, flavorful hash browns that cook up beautifully in your air fryer. Whether you're rushing through a busy morning or want a satisfying side dish, this recipe delivers on taste and convenience.

Hash browns are a classic breakfast staple loved by many, but frying them in oil can be messy and heavy. Enter the air fryer—a game changer that makes crispy hash browns easy and healthier. By using shredded potatoes tossed with olive oil and a couple of flavorful spices, you get perfectly seasoned patties with a delightful crunch, minus the excess oil.

This recipe is inspired by the desire for simplicity without sacrificing taste. The smoky paprika adds depth, while garlic powder brings a familiar, comforting flavor. Best of all, these patties cook quickly and evenly thanks to the air fryer's circulating heat, making it easy to whip up a batch any time you want.

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Ingredients

- 2 cups shredded potatoes
- 1 tbsp olive oil
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika

Instructions

1. Toss the shredded potatoes with olive oil, garlic powder, and smoked paprika until evenly coated.
2. Form the mixture into small patties, about 2-3 inches wide.
3. Place the patties in the air fryer basket, making sure they don't overlap.
4. Air fry at 375°F (190°C) for 10-12 minutes, flipping halfway through to ensure even crispiness.
5. Remove when golden brown and crispy. Serve hot and enjoy!

Tips for the Best Hash Brown Patties

- **Dry your potatoes:** For extra crispiness, squeeze out any excess moisture from the shredded potatoes before seasoning.
- **Don't overcrowd:** Air fry in batches if needed to ensure even cooking.
- **Customize the spices:** Feel free to add onion powder, black pepper, or your favorite herbs for different flavor profiles.

- **Serving ideas:** These patties are delicious on their own or paired with eggs, avocado, or your favorite breakfast protein.

Why Youâ??ll Love This Recipe

- **Quick and easy:** Ready in under 15 minutes with minimal prep.
- **Healthy and crispy:** Uses olive oil and the air fryer for less fat than traditional frying.
- **Versatile:** Perfect for breakfast, brunch, or as a snack any time of day.

Try this recipe for your next breakfast or snack, and enjoy crispy, flavorful hash browns without the mess!

Category

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Author

rauf

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