



Crispy Air Fryer Potato Slices: The Perfect Side or Snack

Description

There's something universally comforting about crispy potatoes—golden on the outside, tender on the inside, and bursting with flavor. Whether you're looking for a healthier snack or a tasty side dish, these **Crispy Air Fryer Potato Slices** are your new go-to. With minimal oil, simple pantry spices, and the magic of the air fryer, you'll get all the crunch of traditional fried potatoes without the mess or guilt.

A Quick Story: From Oven Failures to Air Fryer Wins

We've all been there—meticulously slicing potatoes, seasoning them just right, baking them in the oven only to end up with soggy or unevenly cooked slices. That was me, again and again. It wasn't until I got my first air fryer that everything changed. One afternoon, with nothing but a few potatoes and a dash of herbs, I experimented. The result? Crispy, herb-infused slices that were gone within minutes. Now, this recipe is a staple in my kitchen—and I'm thrilled to share it with you.

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Ingredients You'll Need

To make these irresistible potato slices, you'll need just a few basic ingredients:

- **4 large potatoes** (any floury or all-purpose variety like Russet or Maris Piper)
- **1 tablespoon olive oil**
- **1 teaspoon garlic granules**
- **1 teaspoon dried mixed herbs** (such as thyme, oregano, and rosemary)
- **1/2 teaspoon salt**, or to taste

Step-by-Step Instructions

1. Prepare the Potatoes

Start by washing the potatoes thoroughly. There's no need to peel them unless you prefer them that way. Slice each potato into thin rounds about **1/2 cm thick**. Try to keep the slices uniform for even cooking.

2. Soak and Dry

Place the potato slices into a bowl or pot of cold water as you cut them. This step helps to remove excess starch, which is key to achieving crispiness. Let them soak for at least 10 minutes. Then, drain the water and **thoroughly pat the slices dry** using kitchen paper or a clean towel.

3. Season the Slices

In a large bowl, combine the dried potato slices with **olive oil, garlic granules, dried mixed herbs, and salt**. Toss everything together until each slice is well coated.

4. Air Fry to Crispy Perfection

Place the seasoned slices into your **air fryer basket**, making sure they are spread out evenly in a single layer (work in batches if needed).

- **Set the air fryer to 200°C (390°F)**
- Cook for **18 minutes**, shaking the basket halfway through to ensure even browning.
- If they're not quite as crispy as you like, **cook for an additional 2 minutes**.

5. Serve and Enjoy

Once golden and crispy, remove the slices from the air fryer and let them cool slightly. Serve immediately as a snack with your favorite dip or as a delicious side dish to any meal.

Serving Suggestions

These crispy potato slices pair perfectly with:

- Sour cream and chive dip
- Garlic aioli
- Ketchup or spicy sriracha mayo
- As a crunchy side to burgers, grilled meats, or plant-based mains

Final Thoughts

This recipe proves that simple ingredients can create something spectacular with the help of an air fryer. Whether you're whipping these up for a casual family dinner or a weekend movie night snack,

these crispy potato slices will always be a hit. Don't be surprised if they disappear faster than you made them!

Category

1. Air Fryer Recipes

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