



Air Fryer Sausage and Potatoes

Description

Air Fryer Sausage and Potatoes made with homemade Cajun seasoning is one of the best easy air fryer meals that you can make in a cinch. Youâ??ll love the slightly browned smoked sausage and the tender potatoes with slightly crispy outer skin.

- Prep Time: 5 minutes
- Cook Time: 20 minutes
- Total Time: 25 minutes

Ingredients

- 14-ounce Smoked Sausage (**I used Andouille sausage diced into ½-inch thick slices. Read NOTES below.)
- 1 pound Potatoes (**Unpeeled Yukon gold Potatoes diced into 1-inch cubes about ½ inch thick. Read NOTES below.)
- 1 medium onion (**yellow onion diced into ½ inch large chunks.)
- 2 tsp Cajun Seasoning
- Salt (to taste) (**add according to your own personal taste preference.)
- 2 tbsp Olive Oil (**use extra light or light olive oil.)
- cooking oil spray (**to coat the air fryer basket.)

Instructions

- **Prep sausage, potatoes and Onion**

Dice the unpeeled Yukon gold potatoes into 1-inch cubes about ½ inch thick. Rinse them under running tap water to rinse out the starch, and drain them well using a colander or strainer. Transfer them to a large bowl. Now, advise the smoked sausage into ½-inch thick slices, and set them aside. Dice the onion into large chunks about ½ inch and separate the petals. Set them aside.

- Add the homemade salt-free cajun seasoning, salt according to your own personal taste preference, and olive oil to the potatoes. Toss to coat them well with the help of a spatula. Add the diced onion and mix everything well.

Air fry

- Preheat the air fryer to 390 F. Coat the pre-heated air fryer basket with cooking oil spray. Transfer the seasoned potatoes and onion to the air fryer basket. Spread them into a single layer with the help of your spatula. It's okay if a few pieces stack on top of each other.
- Now, air fry for 15 mins at 390 F shaking the basket every 5 mins.
Once, the 15 mins cooking cycle is over. Transfer the sliced sausages to the air fryer basket. Spread them into a single layer on top of the potatoes with the help of a spatula. Air fry for 5 mins at 390 F. Serves the air fryer sausage and potatoes immediately with your favorite dipping sauce. Enjoy!

Notes

Uniform Cooking: Do not forget to shake the air fryer basket a few times to ensure uniform cooking. This is important.

Best Sausage: Use fully cooked smoked sausage. You can use any smoked sausage as per your liking. We love Kielbasa, andouille, creole, and Cajun spiced smoked sausages. This recipe won't work for uncooked unsmoked sausages like Italian sausage.

Best Potatoes: Unpeeled Yukon gold Potatoes diced into 1-inch cubes about ½ inch thick. You can peel them if you want to. You can also substitute the gold potatoes with same-size red potatoes or halved baby gold or red potatoes potatoes.

Category

1. Air Fryer Recipes

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