



Air Fryer Volcano Potatoes Recipe: Crispy Stuffed Potatoes in 30 Minutes

Description

Meta Description: Learn how to make crispy Air Fryer Volcano Potatoes! These hollowed, stuffed potatoes are loaded with cheese, bacon, and toppings. Easy 30-minute recipe with step-by-step instructions.

Focus Keywords: air fryer volcano potatoes, stuffed potatoes air fryer, volcano potatoes recipe

What Are Air Fryer Volcano Potatoes?

Air Fryer Volcano Potatoes are hollowed-out baby potatoes stuffed with delicious fillings like cheese, bacon, sour cream, and chives. The potatoes get incredibly **crispy on the outside** while remaining **fluffy inside**, and when topped with melted cheese, they resemble mini volcanoes—hence the name! This **healthy, low-oil recipe** takes just 30 minutes from start to finish.

Why Make Volcano Potatoes in an Air Fryer?

- **Crispy texture** without deep frying
- **75% less oil** than traditional methods
- **Ready in 30 minutes** (faster than oven)
- **Perfect portion control** with baby potatoes
- **Customizable fillings** for any taste

[Click here To View Full Recipe](#)

Ingredients for Air Fryer Volcano Potatoes

For the Potatoes:

- 8-10 baby potatoes (gold or red, similar size)
- 1 tablespoon olive oil

- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon garlic powder
- ½ teaspoon paprika

For the Filling:

- 1 cup shredded cheddar cheese
- 4 strips cooked bacon, crumbled
- ¼ cup sour cream
- 2 tablespoons cream cheese, softened
- 2 tablespoons chopped chives

Toppings:

- Extra shredded cheese
- Additional bacon bits
- Sour cream
- Green onions

Servings: 4 | Prep Time: 10 minutes | Cook Time: 20 minutes

How to Make Air Fryer Volcano Potatoes (Step-by-Step)

Step 1: Prepare the Potatoes

1. **Wash and dry** baby potatoes thoroughly
2. **Cut off tops** (about ¼ inch) and save as lids
3. **Hollow out centers** using a melon baller or small spoon, leaving ¼-inch walls
4. **Save the scooped potato** for the filling

Pro Tip: Choose potatoes that can stand upright for best volcano presentation.

Step 2: Season and Pre-Cook

5. **Brush potatoes** with olive oil inside and out
6. **Season** with salt, pepper, garlic powder, and paprika
7. **Place in air fryer basket** standing upright at 380°F (193°C)
8. **Air fry for 12-15 minutes** until potatoes are tender and edges are golden

Step 3: Make the Filling

9. **Mash scooped potato** in a bowl
10. **Mix in** sour cream, cream cheese, ½ cup shredded cheddar, and half the bacon
11. **Add chives** and season with salt and pepper
12. **Stir until creamy** and well combined

Step 4: Stuff and Finish

13. Remove potatoes from air fryer carefully

14. Fill each potato generously with the cheese-bacon mixture

15. Top with remaining cheese for the "lava" effect

16. Return to air fryer at 380°F for 3-5 minutes until cheese melts and bubbles

17. Garnish with bacon, sour cream, and chives

Expert Tips for Perfect Volcano Potatoes

Choosing Potatoes:

- Use similar-sized potatoes (1.5-2 inches) for even cooking

• Yukon Gold provides buttery flavor

• Red potatoes offer firmer texture

Air Fryer Success:

- Don't overcrowd the basket—work in batches if needed

• Spray basket with cooking spray to prevent sticking

• Check at 12 minutes—cooking time varies by air fryer model

• Stand potatoes upright using crumpled foil if they tip over

Filling Variations:

- Loaded: Add jalapeños and ranch seasoning

• Pizza style: Mozzarella, pepperoni, and marinara

• Broccoli cheese: Steamed broccoli and cheddar

• Taco: Seasoned beef, Mexican cheese, and salsa

Nutritional Information (Per Serving)

- Calories: 245

• Fat: 14g

• Carbohydrates: 22g

• Protein: 9g

• Fiber: 2g

Based on 4 servings; actual values may vary by ingredients used.

Serving Suggestions

These **crispy stuffed potatoes** are perfect as:

- Appetizers for parties and game day

• Side dish with grilled steak or chicken

- **Snacks** for movie night
- **Brunch addition** alongside eggs

Serve with: Ranch dressing, BBQ sauce, or garlic aioli for dipping

Storage and Reheating

Refrigerate: Store in airtight container for up to 3 days

Reheat: Air fry at 350°F for 5-6 minutes until crispy

Freeze: Not recommended (potatoes become watery)

FAQs

Can I use large potatoes?

Yes! Use russet potatoes, cut in half, hollow out, and increase cooking time to 18-20 minutes.

Do I need to boil potatoes first?

No! The air fryer cooks them perfectly without pre-boiling, saving time and preserving nutrients.

Can I make these dairy-free?

Absolutely! Use vegan cheese and cashew cream instead of dairy products.

What if my potatoes won't stand up?

Create a foil ring or cut a small slice from the bottom (carefully) to create a flat base.

Why You'll Love This Recipe

Air Fryer Volcano Potatoes transform **simple baby potatoes** into **restaurant-quality appetizers** with minimal effort and oil. The **crispy exterior**, **creamy filling**, and **gooey cheese topping** create an irresistible combination that appeals to kids and adults alike. Plus, the **customizable nature** means you can make them exactly how you like!

Ready to make these show-stopping stuffed potatoes? Fire up your air fryer and prepare for compliments!

Category

1. Air Fryer Recipes

Date Created

07/10/2025

Author

rauf