



## Air Fryer Canned Potatoes

### Description

### Ingredients

- 30 ounces canned potatoes, any type
- 2 tablespoons olive oil
- 1 teaspoon sage
- 1 teaspoon parsley
- 1 teaspoon basil
- 1 teaspoon thyme
- 1 teaspoon rosemary
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon black pepper

### Instructions

You should begin by draining the whole potatoes and rinsing them under cold water to remove the canning liquid and excess starch.

Thoroughly pat the potatoes dry with paper towels. Removing as much moisture as possible ensures they crisp well in the air fryer.

Place the dried potatoes in a bowl. Drizzle with olive oil or lightly coat them with cooking spray. The oil helps the seasoning stick to the potatoes and promotes browning and crisping.

Season the potatoes with salt, black pepper, and any additional seasonings you like. Toss them until they are evenly coated.

Preheat your air fryer to 400°F (200°C) if your model requires preheating.

Arrange the seasoned whole potatoes in a single layer in the air fryer basket, leaving some space between them for air circulation.

Set cook time for 5-7 minutes or until the potatoes are golden brown and crispy outside. Shake the basket or turn the potatoes halfway through the cooking time to ensure they cook evenly.

Once the potatoes have reached your desired level of crispiness, carefully remove them from the air fryer.

Serve hot as a side dish—whole air-fried canned potatoes paired with various main courses, from

grilled meats to vegetarian options.

**Category**

1. Air Fryer Recipes

**Date**

06/01/2025

default watermark