



Air fryer onion potatoes

Description

Ingredients:

- 4 medium [potatoes](#) (Russet or Yukon Gold work well), peeled and cut into bite-sized pieces
- 1 large onion, thinly sliced
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 teaspoon dried thyme (optional)
- Salt and black pepper to taste
- Fresh parsley, chopped (for garnish)

Instructions:

1. Prepare the Potatoes:

1. Peel the potatoes and cut them into bite-sized pieces.
2. Place the potato pieces in a large bowl and add the thinly sliced onion.

2. Season the Potatoes:

1. Drizzle the olive oil over the potatoes and onions.
2. Add the garlic powder, onion powder, paprika, dried thyme (if using), salt, and black pepper.
3. Toss everything together until the potatoes and onions are evenly coated with the oil and seasonings.

3. Preheat the Air Fryer:

1. Preheat your air fryer to 400°F (200°C) for about 5 minutes.

4. Air Fry the Potatoes:

1. Place the seasoned potatoes and onions in the air fryer basket in a single layer. You may need to cook them in batches to avoid overcrowding.
1. Air fry at 400°F (200°C) for 15-20 minutes, shaking the basket halfway through cooking to ensure even browning.

2. Check for doneness by piercing a potato piece with a fork; it should be tender and the edges crispy.

5. Serve:

1. Transfer the cooked potatoes and onions to a serving dish.
2. Garnish with freshly chopped parsley if desired.

Tips:

- For an extra layer of flavor, you can add a tablespoon of grated Parmesan cheese during the last 2-3 minutes of cooking.
- If you prefer a bit of heat, add a pinch of red pepper flakes or cayenne pepper to the seasoning mix.
- Make sure to shake the air fryer basket halfway through cooking to ensure the potatoes cook evenly and get crispy on all sides.

Category

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