



Air Fryer Potato Fritters

Description

Today weâ€™re going to cook these deliciously tasty potato fritters in the Air fryer. There is no oil involved, so they are a healthier version. Crispy on the outside and moist and juicy on the inside. Wonderful comfort food that you can make in 10 minutes for the whole family to enjoy. Serve with sour cream or homemade Chipotle sauce. Great as a meal itself or delicious side. Yum & Win-Win!

Ingredients

- 2 large potatoes (or 3 medium potatoes)
- 1 bunch of green onions, finely chopped
- 1 egg
- 1 Tablespoon all-purpose flour
- Salt and pepper to taste
- ½ teaspoon garlic powder
- 1 Tablespoon oil (I used Olive oil or avocado oil) for brushing the fritters or oil spray for spraying them
- 2 Tablespoon bacon crumbles (or 2-3 pieces of cooked bacon, crumbled) optional
- Sour cream for garnish and dipping
- Fresh dill or fresh parsley, chopped, for garnish.

Instructions

1. Peel and shred the potatoes using the food processor in less than 30 seconds. If you donâ€™t use the food processor, you can use a regular food grater.
2. Transfer shredded potatoes into a cheesecloth or a nut milk bag. and soak them in cold water for 30 minutes, changing the water a few times. This helps to remove the excess starch from potatoes.
3. Squeeze the moisture out of the shredded potatoes using the cheesecloth. I used a nut milk bag.
4. In a separate bowl crack the egg and whisk it with finely chopped green onions.
5. Mix together with shredded potatoes. Add salt, peppers, spices, flour, bacon, and mix well until well combined.
6. Line air fryer basket or tray with Air Fryer parchment paper.

7. Add rounds of the mixture to the air fryer tray and press into a pancake shape with the help of spatulas. This OXO high-quality Silicone spatula is excellent for flipping pancakes and fritters. My air fryer oven-type style allowed me to cook 6 fritters at a time. Depending on your air fryer size and style you may fit more or less.
8. Air fry mode at 400F/200C 3-4 minutes per side flipping once. Or until it is cooked through and the skin is golden brown and crispy.
9. Serve with a dollop of sour cream on top or dip into this delicious homemade chipotle sauce. Garnish with fresh dill or parsley. Delicious!

Category

1. Air Fryer Recipes

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