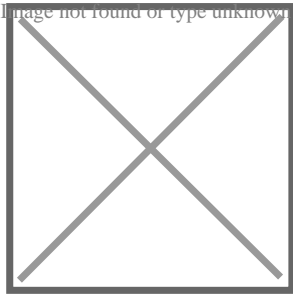




## Meatballs and Potatoes in the Air fryer

### Description

## Meatballs and Potatoes in the Air fryer



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Meatballs and potatoes are one of our favorite dinner recipes. Juicy meatballs and fluffy cubed potatoes is an easy, quick and flavorful one pot meal made right in your air fryer.

- **Prep Time:** 10 minutes
- **Cook Time:** 18 minutes
- **Total Time:** 28 minutes
- **Yield:** 6 1x
- **Category:** Dinner

### Ingredients

- 2 lbs potatoes (washed and cubed)
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon Dried Parsley (optional)
- 2 Tablespoons oil

## For homemade meatballs from scratch

- ½ lb lean ground beef
- ½ lb ground pork
- ½ Tablespoon onion powder
- 2 teaspoons Italian seasoning
- 2 teaspoons chicken bouillon powder
- ½ teaspoon garlic powder
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons oil
- ½ cup Panko breadcrumbs
- ½ cup Parmesan cheese
- 1 large egg

## For the frozen meatballs

- 1 lb of frozen precooked meatballs

## Instructions

### Meatballs from scratch

1. Mix all the ingredients for meatballs together.
2. Mold the mixture into balls using 2 Tablespoons per meatball. Set aside on a parchment lined baking sheet.
3. Then toss cubed potatoes in oil add salt and garlic. Transfer ½ of the coated potatoes into the air fryer basket and cook at 400°F / 200°C for 5 mins toss potatoes then add ½ of the meatballs and continue cooking for 10 to 12 mins or until the meatballs reach an internal temperature of 165°F / 74°C
4. Repeat with the remainder of potatoes and meatballs.

### Making it with frozen meatballs

1. Place coated potatoes in air fryer basket and roast at 400°F / 200°C for 7 mins, flip potatoes to the other side then add frozen cooked meatballs to the basket and continue cooking for another 8 to 10 mins or until the meatballs are warmed through and the potatoes are cooked through and fork tender.

## Category

1. Air Fryer Recipes

## Date

06/01/2025

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