

Treasure Barrel

Air Fryer Greek Lemon Potatoes – Crispy 4-Ingredient Recipe

10 min Prep time	**25 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Greek** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, cut into wedges
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 lemon, juiced (about 2 tbsp)
- [ ] 1 tsp dried Greek oregano
- [ ] 1/2 tsp sea salt
- [ ] 1/4 tsp black pepper
- [ ] 1 clove garlic, minced (optional)

Instructions

1. Preheat the air fryer to 400°F. While it heats, place the potato wedges in a large bowl.
2. Drizzle olive oil over the potatoes, then add lemon juice, oregano, salt, pepper, and garlic if using. Toss until every piece is lightly coated.
3. Arrange the potatoes in a single layer in the air-fryer basket. air fryer sliced potatoes tip: don’t overcrowd the basket; you may need to cook in two batches.
4. Cook for 12 minutes, then shake the basket gently to turn the potatoes.
5. Continue cooking for another 12-15 minutes, or until the edges are golden and the interior is fork-tender.
6. Remove from the air fryer, give a final squeeze of fresh lemon, and sprinkle a pinch of extra oregano. Serve hot.
7. For a complementary main, consider pairing with a Greek slow roast leg of lamb or a simple parmesan roast potatoes.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love extra crunch, spray a light mist of cooking oil halfway through cooking.
- Lemon zest added after cooking amplifies the citrus aroma.
- For a richer flavor, let the seasoned potatoes rest for 15 minutes before air-frying.