

Treasure Barrel

Air Fryer Sliced Potatoes: Crispy Homemade Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large russet potatoes (about 1.5 lbs)
- [ ] 1 tbsp olive oil
- [ ] 1 tsp garlic powder
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] Optional: paprika, rosemary, or other seasonings

Instructions

1. Start by giving your potatoes a good scrub under cold running water. I like to use a vegetable brush to get into all the little crevices. Pat them completely dry with a clean kitchen towel - this step is so important for crispiness.

   Slice the potatoes into ¼-inch rounds. A sharp knife works perfectly, but if you have a mandoline, this is a great time to use it. Try to keep the slices relatively even, but don't stress about perfection.

2. Place the potato slices in a large bowl and drizzle with the olive oil. Use your hands to toss them until every slice is lightly coated. I always end up with oily hands, but there's something satisfying about getting your hands into the food.

   Sprinkle the seasonings over the potatoes and toss again. Make sure the seasoning is distributed evenly - nobody wants a bland potato next to an overly salty one.

3. Preheat your air fryer to 400°F if your model requires it. Arrange the potato slices in a single layer in the basket - they shouldn't be touching or overlapping too much.

   Cook for 10 minutes, then carefully shake the basket or flip the potatoes with tongs. You'll already start to smell that wonderful potato aroma filling your kitchen.

4. Continue cooking for another 8-10 minutes, or until the potatoes are golden brown and crispy around the edges. Some might be done sooner than others, and that's perfectly fine.

   Transfer to a serving bowl immediately and taste for seasoning. I usually add a little extra salt while they're still hot. Serve right away while they're at their crispiest best.

Nutrition per serving

150 kcal	3 g	28 g	3.5 g
Calories	Protein	Carbs	Fat

Tips & notes

- **Storage tip**: These are best eaten immediately, but if you have leftovers, store them in an airtight container in the refrigerator. Reheat in the air fryer for 3-4 minutes to restore some crispiness.
- **Seasoning variations**: Feel free to get creative with seasonings! Smoked paprika, cayenne for heat, or Italian seasoning blend all work beautifully. The basic salt-pepper-garlic combo is classic for a reason though.
- **Potato selection**: Choose potatoes that are firm and without sprouts. Older potatoes actually work better for frying as they have less moisture content.
- **Even slicing**: If you're struggling with even slices, try cutting a thin slice off one side of the potato to create a stable base. This makes it easier to cut uniform slices.
- **Oil alternatives**: If you don't have olive oil, avocado oil or even a light spray oil works well. The key is just a light coating to help the seasonings stick and promote browning.