

- Prep Time: 10 minutes
 - Cook Time: 15-20 minutes (including microwave and air fryer)
 - Total Time: 25-30 minutes
 - Yield: 2 servings
 - Equipment: Air fryer, microwave, sharp knife, cutting board, pastry brush
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Ingredients

For the Potatoes:

- 2 medium russet potatoes (about 8-10 ounces each), scrubbed and dried
- 1 tablespoon olive oil or melted butter
- ½ teaspoon salt, or to taste
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried rosemary
- 1 tablespoon fresh parsley, finely chopped (for garnish)

Optional Toppings:

- Shredded cheddar cheese
- Sour cream

- Bacon crumbles
 - Chives or green onions
 - Additional melted butter
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Instructions

Step 1: Prepare the Potatoes

Wash and scrub the potatoes thoroughly under running water, then pat them completely dry with a paper towel. Moisture on the skin will prevent proper crisping. Place one potato on a cutting board. Using a sharp knife, make thin slices crosswise (about $\frac{1}{8}$ to $\frac{1}{4}$ inch apart), stopping about $\frac{1}{2}$ inch from the bottom so the potato remains intact. Rotate the potato 90 degrees and repeat the process, creating a crosshatch pattern . A helpful trick is to place the potato between two chopsticks or wooden spoon handles; they will catch the knife blade and prevent you from cutting all the way through .

Step 2: Par-Cook in the Microwave

Place the sliced potatoes on a microwave-safe plate and cook on high power for 5 to 7 minutes, until they feel slightly soft when squeezed . This step is essential for ensuring the interior cooks through in the air fryer without burning the exterior. Carefully remove the plate from the microwave; the potatoes will be hot and may release steam.

Step 3: Preheat the Air Fryer

Set your air fryer to 390°F (195°C) and preheat for 3 to 5 minutes. Preheating is particularly

important for this recipe because the potatoes benefit from immediate high heat to develop a crispy crust .

Step 4: Season Generously

In a small bowl, combine the salt, black pepper, garlic powder, thyme, and rosemary. Brush the par-cooked potatoes all over with olive oil or melted butter, making sure to work some of the fat between the cuts. Sprinkle the seasoning mixture over the potatoes, again getting seasoning into the crevices. Gently fan open the slices with your fingers to help the seasoning distribute evenly .

Step 5: Air Fry to Crispy Perfection

Place the seasoned potatoes in the air fryer basket, cut side up, leaving a little space between them for air circulation. Air fry at 390°F (195°C) for 10 to 12 minutes, or until the potatoes are golden brown and crispy on the outside and completely tender inside . If your potatoes are on the larger side, you may need an additional 2 to 3 minutes. Check for doneness by inserting a knife into the center; it should slide in with no resistance.

Step 6: Add Cheese (Optional)

If you want a cheesy finish, sprinkle shredded cheddar cheese over the potatoes during the final 2 to 3 minutes of cooking. The hot air will melt the cheese into the crevices without burning it .

Step 7: Garnish and Serve

Carefully remove the potatoes from the air fryer using tongs or a spatula. Transfer to serving plates and garnish with fresh parsley. Serve immediately with sour cream, bacon, chives, or any other toppings you enjoy.

Time and Intensity Guide

Phase	Time	Temperature/Setting	Intensity
Microwave par-cook	5-7 minutes	High power	Medium (attention needed for hot plate)
Air fryer preheat	3-5 minutes	390°F (195°C)	Low
Air fry cook	10-12 minutes	390°F (195°C)	Medium (check at 10 minutes)
Cheese melt (optional)	2-3 minutes	390°F (195°C)	Low

Nutrition Information (Per Serving)

Estimated based on two potatoes with oil and seasonings, excluding optional toppings.

- Calories: Approximately 180-220 kcal
- Total Fat: 7-9 g
- Carbohydrates: 28-32 g
- Dietary Fiber: 3-4 g
- Protein: 3-4 g
- Sodium: 300-400 mg (depending on salt amount)