

These cheesy and crispy Air fryer Potato Jalapeno Balls (or Potato Jalapeno bites) are one of our favorite appetizers with creamy mashed potatoes. I love how they turn out crispy outside with the fluffy and cheesy inside. And with a dollop of sour cream on top, a bit of bacon crumble you'll get a loaded mashed potato explosion in your mouth. With the spicy touch of Jalapeno, they are a BOMB!

Prep Time 5 minutes

Cook Time 8 minutes

Total Time 8 minutes

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Ingredients

- 2 cups mashed potatoes. Not too liquidy or too runny. Please see the picture below for reference.
- 3 Fresh Jalapeno peppers, finely chopped. Or chopped in a food processor. I used my Ninja Chopper Express. Pulse for 2-3 seconds or until the desired chopped jalapeno consistency.
- Note: You can add more Jalapenos to your liking. To my taste, 3 jalapenos were good enough for a spicy kick.
- 1 egg
- 1 teaspoon garlic powder.
- 1 teaspoon onion powder.
- 1 tablespoon Italian seasoning. Can sub for seasoning of choice.
- 3 Tablespoons All-purpose flour. Can sub for flour of choice.
- 1/2 cup shredded mozzarella cheese. Can sub with cheddar cheese or cheese of choice

- 1/2 cup parmesan for coating
- 1/2 cup breadcrumbs or Panko.
- Salt and pepper to taste.
- For garnish:
- Fresh chopped parsley for garnish. Can sub with green onions or fresh dill, finely chopped.
- A dollop of sour cream on top of each ball.
- Bacon crumbles. To add to the top. Or feel free to add to potato jalapeno balls.
- Copycat Chick-Fil-A sauce for dipping.

Instructions

1. In a large bowl, add the mashed potatoes, egg, chopped jalapenos, garlic and onion powder, 1/2 cup shredded cheese, seasoning, salt & pepper, and 3 tablespoons of all-purpose flour. Mix until all ingredients are well combined.
2. Place 1/2 cup parmesan cheese and 1/2 cup breadcrumbs in a shallow dish and mix together.
3. Using your hand and fingers, pick up a small amount of potato-jalapeno mixture and shape it into a ball, approximately 1 or 1 ½ inch thick. Roll the balls in the parmesan/breadcrumbs mixture to coat. It is helpful to use the help of a spoon to coat. Work in batches, like 3-5 balls at a time.
4. Spray Air fryer basket tray with spray oil or lightly brush with oil.
5. Preheat air fryer to 375F/190C for 3 minutes.
6. Carefully place potato jalapeno balls into air fryer basket/tray. Do not overcrowd, give them some space.
7. Air fry mode 375F/190C 8 minutes, flipping halfway. Once flipped on the other side, be sure to spray again. In other words, cook 4 minutes per side or until the breading crisps up and reach golden color with brownish spots.
8. Let them cool for a few minutes. Garnish with chopped parsley, sour cream on top, bacon crumbles, and scallions, if desired.
9. Serve along with copycat Chick-Fil-A sauce, homemade chipotle sauce, or a favorite dip of choice.

Notes

This recipe was tested and prepared using Ninja Foodi Grill XL and Cuisinart Air fryer oven.

Tips for making the best potato jalapeno balls.

Be sure your mashed potatoes are not too liquidy or runny. If they are on the runnier side, you may need to add extra flour to make the batter thicker.

Work with cold mashed potatoes that were sitting in the fridge for a while. Best overnight mashed potatoes.

While boxed mashed potatoes may work, it is better to make the real mashed potatoes from scratch.