



Air Fryer Smashed Potatoes

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## Air Fryer Smashed Potatoes

- “Indulge in Air Fryer Smashed Potatoes! Enjoy crispy Parmesan-smashed potatoes prepared effortlessly in the air fryer. They serve as a fantastic alternative side dish to traditional roasted or baked potatoes. With just 5 minutes of prep and 35 minutes of cooking time, you can have a delicious yield of 3 servings in just 40 minutes.”

## Ingredients

- 500 g small baby potatoes

- 2 tablespoons butter
- 2 tablespoons olive oil
- 1/3 cup grated Parmesan cheese
- 2 teaspoons garlic granules
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- Salt and black pepper, to taste

## Instructions

- Preheat the air fryer to 185°C/370°F while you begin boiling the potatoes.
- Place the baby potatoes in a large pot of salted water and bring to a boil over medium-high heat. Cook until tender, approximately 12-15 minutes. Drain the potatoes and set them aside to steam off.
- In a small mixing bowl, combine the melted butter, olive oil, dried thyme, dried parsley, garlic granules, salt, and black pepper. Mix thoroughly and taste, adjusting seasoning if necessary.
- Arrange the boiled mini potatoes in a single layer on a baking tray. Using a potato masher or the bottom of a glass cup, gently press down on each potato until it flattens and bursts (crushed).
- Spray the air fryer basket with cooking oil spray. Transfer the crushed/smashed baby potatoes into the air fryer basket and spoon a generous amount of seasoned oil over each potato, ensuring they are well coated.
- Air fry at 185°C/370°F for 15-18 minutes until crispy and golden brown. Sprinkle grated Parmesan cheese over the potatoes and air fry for an additional 3 minutes until the cheese is crispy and golden.
- Serve hot and enjoy your delicious air fryer smashed potatoes!

## Notes

## How to store

For optimal crispiness, smashed potatoes are best enjoyed freshly prepared and served hot.

If you need to store them, place them in an airtight container and refrigerate for up to 3 days.

To reheat

**Microwave:** Transfer your leftover potatoes to a microwave-safe dish and heat them on high power for 2-4 minutes. Remember to check and flip the potatoes halfway through the heating process.

**Air fryer:** Place the potatoes in the air fryer or oven set to 180°C/370°F for 5-6 minutes, or until they reach your desired level of warmth.

**Oven:** Spread the potatoes evenly on a lined baking tray and bake them in a preheated oven at 190°C/374°F for 12-15 minutes, or until they are warmed through and achieve a crispy texture.