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Bake Sweet Potato In Air Fryer

This air fryer-baked potato recipe delivers consistent perfection with every batch. Enjoy crispy, salted skin encasing a tender, fluffy interior every time.

- Servings: 4
- Calories per Serving: 199
- Preparation Time: 5 minutes
- Cooking Time: 40 minutes
- Total Time: 45 minutes



Bake Sweet Potato In Air Fryer

Ingredients

- 4 medium-sized russet potatoes
- 1/2 teaspoon sea salt, adjust to taste
- 1 tablespoon olive oil, or cooking spray as an alternative

Instructions

- Rinse the potatoes under running water and pat them dry thoroughly with a towel.
- Using a fork, pierce the potatoes all over. Rub them with oil and evenly sprinkle salt all around.

- Place the prepared potatoes in the basket of your air fryer.
- Cook the potatoes in a basket-style air fryer at 400°F for 30 minutes. Then, flip the potatoes and continue cooking for an additional 5–15 minutes, depending on their size. Check for doneness by inserting a fork into the center; smaller potatoes may require less time, while larger ones may need more.
- Once done, use tongs to transfer the potatoes to a plate for serving.

Notes

*Note: When using a toaster-oven-style air fryer, adjust the temperature to 375°F, remember to flip the potatoes halfway through, and maintain the same cooking time.

Related Recipes:

- [*Bake Sweet Potato In Air Fryer*](#)
- [*Air fryer fruit scones*](#)
- [*Air Fryer Bread*](#)
- [*Air Fryer Ribeye Steak*](#)