- Prep Time: 10 minutes
- Cook Time: 20–24 minutes
- Total Time: 35 minutes
- Servings: 4 side servings (about 1.5 lbs / 680 g potatoes)
- Skill Level: Easy
- Equipment: Air fryer (4-quart or larger recommended), mixing bowl, knife, colander

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Table of Contents

- Ingredients
- Instructions
  - Step 1: Prep the Potatoes (10 minutes)
  - Step 2: Season the Potatoes (2 minutes)
  - Step 3: Preheat the Air Fryer (3 minutes)
  - Step 4: First Cook (12 minutes)
  - Step 5: Shake and Flip (1 minute)
  - Step 6: Second Cook (6–8 minutes)
  - Step 7: Rest and Season (2 minutes)
  - Step 8: Serve
- Time & Intensity Summary Table

- Nutrition Information (Per Serving)

Ingredients

For the Potatoes:

- 1.5 lbs (680 g) baby potatoes (baby gold, red, or a mix), halved if large
- 1½ tablespoons olive oil or avocado oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- ½ teaspoon dried rosemary or thyme (optional)
- ½ teaspoon salt, plus more to finish
- ¼ teaspoon black pepper
- 2 tablespoons grated Parmesan (optional, for the last few minutes)
- Fresh parsley, chopped, for garnish

For Serving (optional):

- Sour cream, aioli, or garlic yogurt dip
- Flaky sea salt
- Fresh chives

Instructions

Step 1: Prep the Potatoes (10 minutes)

1. Wash the baby potatoes thoroughly under cold water and scrub away any dirt.
2. Pat them completely dry with a clean kitchen towel. Moisture is the enemy of crispiness—this step is essential.
3. Halve any potatoes larger than a golf ball; leave small ones whole. Uniform size ensures even cooking.
4. *Optional:* For extra-crispy edges, parboil the potatoes in salted water for 5–7 minutes, drain, and let them steam-dry for 5 minutes before seasoning. This gelatinizes the surface starch and creates a rougher texture that crisps beautifully.

Step 2: Season the Potatoes (2 minutes)

1. In a large mixing bowl, combine the potatoes, olive oil, garlic powder, onion powder, smoked paprika, rosemary, salt, and pepper.

2. Toss until every potato is evenly coated. The oil should be a light, even sheen—not pooling in the bowl.

Step 3: Preheat the Air Fryer (3 minutes)

Preheat your air fryer to 400°F (204°C) for 3 minutes. A hot basket gives the potatoes an immediate sear and prevents sticking.

Step 4: First Cook (12 minutes)

1. Transfer the potatoes to the air fryer basket in a single layer, cut-side down where possible. Do not overcrowd—work in batches if needed.

2. Air fry at 400°F (204°C) for 12 minutes.

3. *Intensity note:* This phase is medium intensity. The potatoes will begin to brown and blister on the edges.

Step 5: Shake and Flip (1 minute)

Pull out the basket and give it a firm shake, or use tongs to flip the potatoes so the cut sides get direct heat. This promotes even browning.

Step 6: Second Cook (6–8 minutes)

1. Return the basket and air fry at 400°F (204°C) for another 6–8 minutes, shaking once at the halfway point.

2. *Intensity note:* High intensity—watch closely during the final 2 minutes. The potatoes should be deep golden brown with crisp, wrinkled skins and a fork piercing easily into the center.

3. *Optional Parmesan finish:* In the last 2 minutes, sprinkle the grated Parmesan over the potatoes and shake gently. The cheese will melt into a savory crust.

Step 7: Rest and Season (2 minutes)

1. Transfer the potatoes to a serving bowl and let rest for 2 minutes—they'll continue to crisp as residual heat escapes.

2. Finish with a pinch of flaky sea salt and a shower of fresh chopped parsley.

Step 8: Serve

Serve hot alongside your main dish, or set out with a bowl of garlic aioli or sour cream for dipping.

Time & Intensity Summary Table

Phase	Temperature	Time	Intensity
Wash & Dry	—	10 min	Low
Season	—	2 min	Low
Preheat	400°F (204°C)	3 min	Low
First Cook	400°F (204°C)	12 min	Medium
Shake & Flip	—	1 min	Low
Second Cook	400°F (204°C)	6–8 min	High (watch closely)
Rest & Finish	—	2 min	Low
Total	—	~35 min	Easy

Nutrition Information (Per Serving)

Based on 4 side servings, without optional Parmesan or dipping sauces.

- Calories: ~150 kcal
- Total Fat: 5 g
- Saturated Fat: 0.7 g
- Cholesterol: 0 mg
- Sodium: 300 mg

- Total Carbohydrates: 23 g
- Dietary Fiber: 3 g
- Total Sugars: 1 g
- Protein: 3 g