- Prep Time: 15 Minutes
- Cook Time: 30–35 Minutes
- Total Time: 45–50 Minutes
- Servings: 2–4 (depending on potato size)
- Intensity Level: Low to Medium (Requires precision cutting, but no complex techniques)
- Equipment: Air Fryer, Sharp Knife, Wooden Spoon or Chopsticks

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Table of Contents

- Ingredients
  - The Potatoes
  - The Seasoning & Cheese
- Step-by-Step Instructions
  - Phase 1: The Preparation (10 Minutes | Intensity: Low)
  - Phase 2: The First Roast (20 Minutes | Intensity: High Heat)
  - Phase 3: The Cheesy Finish (5 Minutes | Intensity: Medium)
- Recipe Summary & Timing Chart
- Nutritional Information

Ingredients

The Potatoes

- 4 Medium-to-Large Russet or Yukon Gold Potatoes: Russets yield a fluffier interior, while Yukon Golds offer a creamier texture. Choose potatoes that are uniform in size for even cooking.
- 2 Tbsp Olive Oil or Melted Butter: For basting.
- 1 Tsp Sea Salt: Kosher or flaky salt is best.
- 1/2 Tsp Black Pepper: Freshly ground.

The Seasoning & Cheese

- 1 Tsp Garlic Powder: For depth of flavor.
- 1 Tsp Smoked Paprika: Adds a subtle smokiness and beautiful color.
- 1/2 Tsp Dried Thyme or Rosemary: Finely chopped.
- 1/2 Cup Sharp Cheddar Cheese (or Gruyère): Freshly grated. Pre-shredded cheese often contains anti-caking agents that prevent it from melting smoothly.

- 2 Tbsp Grated Parmesan: For that crispy, salty crust.

- Optional Garnish: Fresh chives, sour cream, or crumbled bacon.

Step-by-Step Instructions

Phase 1: The Preparation (10 Minutes | Intensity: Low)

1. Wash and Dry:
Begin by scrubbing your potatoes thoroughly under cold water. Pat them completely dry with a paper towel. Moisture is the enemy of crispiness in an air fryer.

2. The “Hasselback” Cut (Intensity: Medium):
This is the only part requiring focus.

- Place a potato on a cutting board. Place a wooden spoon or a pair of chopsticks on either side of the potato. This acts as a stopper so you don’t cut all the way through.

- Using a sharp knife, slice the potato crosswise into 1/8-inch to 1/4-inch thick slices.

- Crucial Tip: Do not cut all the way to the bottom. The potato needs to remain intact at the base to fan out. Aim for about 3/4 of the way down.

3. The Oil Bath:
Place the sliced potatoes in a bowl. Drizzle with olive oil (or melted butter) and sprinkle with

salt, pepper, garlic powder, and paprika. Gently massage the oil and spices into the potato, ensuring you get some seasoning between the slices.

Phase 2: The First Roast (20 Minutes | Intensity: High Heat)

4. Preheating:
Preheat your air fryer to 400°F (200°C) for 5 minutes. Preheating is vital for Hasselback potatoes; putting them into a cold basket will result in a soggy texture.

5. The First Cook:

- Place the potatoes in the air fryer basket, cut side up. Ensure they are not touching—leave space for air circulation. If you have a smaller air fryer, cook in batches.

- Cook at 400°F (200°C) for 15 minutes.

6. The “Fanning”:
At the 15-minute mark, remove the basket. The potatoes will have started to soften and open up. Using tongs or a fork, gently press down on the top of the potatoes to fan out the slices further. This exposes more surface area to the hot air. Brush any collected juices/oil back over the top.

7. Continue Cooking:
Return to the air fryer and cook for another 10–15 minutes until the potatoes are tender in the center and the edges are turning golden brown. (Total cook time should be roughly 25–30 minutes depending on potato size).

Phase 3: The Cheesy Finish (5 Minutes | Intensity: Medium)

8. Cheese Injection:
Carefully open the slices of the potato (using a fork helps) and sprinkle the grated cheddar

and Parmesan between the layers. Be generous! The cheese will melt into the gaps, creating a cheesy, pull-apart experience.

9. The Melt:
Set the air fryer temperature down to 350°F (175°C) . Cook for 3–5 minutes, or until the cheese is bubbly, melted, and slightly golden brown. *Watch carefully here*—cheese can burn quickly in an air fryer.

10. Rest and Garnish:
Once removed from the air fryer, let the potatoes rest for 2 minutes. This allows the cheese to set slightly and the interior to cool. Top with fresh chives and a dollop of sour cream if desired.

Recipe Summary & Timing Chart

Step	Action	Temperature	Time	Intensity Level
1	Prep & Slice	N/A	10 Mins	Medium (Knife skills)
2	Season	N/A	2 Mins	Low
3	Initial Roast	400°F (200°C)	15 Mins	High
4	Fanning & Roast	400°F (200°C)	10-15 Mins	High
5	Cheese & Melt	350°F (175°C)	3-5 Mins	Medium (Watch closely)

Total Estimated Time: 45 Minutes.

Nutritional Information

Disclaimer: The following nutritional estimates are based on standard ingredient amounts and a serving size of 1 potato. Actual values may vary based on specific ingredients and

potato sizes.

Serving Size: 1 Potato (with cheese and oil)
Calories: 280 kcal
Total Fat: 14g (Saturated Fat: 6g)
Cholesterol: 20mg
Sodium: 420mg
Total Carbohydrates: 32g
Dietary Fiber: 3g
Sugars: 2g
Protein: 8g