

Here's a simple and delicious Flavor-Packed Air Fryer Baby Potatoes recipe for you!

## Table of Contents



- [Ingredients:](#)
- [Instructions:](#)

## Ingredients:

- 1 lb baby potatoes (halved if large)
- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp smoked paprika
- ½ tsp onion powder
- ½ tsp dried oregano
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- ¼ tsp red pepper flakes (optional, for heat)
- 2 tbsp grated Parmesan (optional)
- Fresh parsley (for garnish)

## Instructions:

1. Preheat Air Fryer to 400°F (200°C).
  2. Toss the potatoes in a bowl with olive oil and all the seasonings. Make sure they're evenly coated.
  3. Air fry for 15-20 minutes, shaking the basket halfway through, until golden brown and crispy.
  4. Sprinkle Parmesan (if using) and toss again for extra flavor.
  5. Garnish with parsley and serve hot!
- ☐ Crispy on the outside, fluffy on the inside! Perfect as a side dish or snack.