

Crispy Air Fryer Bang Bang Potatoes with Creamy Spicy Sauce

If you're looking for your next



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 medium potatoes, diced into bite-sized pieces
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ cup mayonnaise
- 2 tablespoons sweet chili sauce
- 1 tablespoon sriracha
- 1 tablespoon honey
- 1 tablespoon lime juice
- 2 tablespoons chopped green onions

DIRECTIONS

1. Preheat air fryer to 400°F.
2. In a bowl, toss diced potatoes with olive oil, flour, salt, pepper, and garlic powder until well coated.
3. Place potatoes in a single layer in the air fryer basket. You may need to cook in batches for even crisping.
4. Air fry for 15-20 minutes, shaking the basket halfway through, until potatoes are golden brown and crispy.
5. While potatoes cook, make the : Bang Bang sauce: whisk together mayonnaise, sweet chili sauce, sriracha, honey, and lime juice until smooth.
6. Transfer cooked potatoes to a serving dish and drizzle generously with the sauce.
7. Top with chopped green onions and serve hot.

SWAPS & NOTES

They're perfect for snacking, party platters, or even as a fun side dish , and they come together with pantry staples in under 30 minutes.

Swap in baby potatoes or even sweet potatoes for a twist.

Add paprika or cayenne for extra heat in the coating.

Vegan option: Use vegan mayo and agave instead of honey.

TIPS FOR SUCCESS

Don't overcrowd the basket- space = crispiness .

Cut potatoes into uniform sizes so they cook evenly.

If you prefer dipping, serve the Bang Bang sauce on the side.

Taste and adjust the sauce-you can add more sriracha for spice or honey for sweetness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-air-fryer-bang-bang-potatoes-with-creamy-spicy-sauce/>