

Air Fryer Bang Bang Potatoes: Crispy, Creamy, and Spicy-Sweet Perfection

Crispy Air Fryer Bang Bang Potatoes



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Potatoes:

- 2 large russet potatoes, washed and diced into 1-inch cubes
- 2 tablespoons cornstarch
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- Salt and pepper, to taste
- Cooking spray

For the Spicy Drizzle:

- 1/4 cup mayonnaise
- 2 tablespoons sweet chili sauce
- 1 tablespoon sriracha
- 1 tablespoon honey
- 1 tablespoon lime juice

DIRECTIONS

- 1.** Prep the Potatoes: Dice the potatoes into 1-inch cubes, keeping them uniform for even cooking. Pat them dry thoroughly with a towel-this helps the coating stick and crisp up.
- 2.** Season: In a large bowl, toss the potatoes with cornstarch, garlic powder, onion powder, smoked paprika, salt, and pepper until well coated.
- 3.** Air Fry: Preheat your air fryer to 400°F (200°C). Lightly spray the basket with cooking spray. Place the potatoes in a single layer and air fry for 15-20 minutes, shaking the basket halfway through, until they are crispy and golden brown.
- 4.** Make the Drizzle: While the potatoes cook, whisk together mayonnaise, sweet chili sauce, sriracha, honey, and lime juice in a small bowl. Set aside.
- 5.** Serve: Once the potatoes are done, transfer to a serving platter and drizzle generously with the Bang Bang sauce. Serve hot and enjoy every saucy, crispy bite.

SWAPS & NOTES

Potatoes: Yukon golds also work and get crispy with a buttery center.

Cornstarch: This is key for crispiness.

Arrowroot or potato starch can sub in.

Sriracha: Adjust the amount to suit your spice preference.

TIPS FOR SUCCESS

Don't overcrowd the basket: Cook in batches if needed for max crispiness.

Shake halfway: Ensures even browning on all sides.

Adjust the heat: Add extra sriracha or red pepper flakes if you like it fiery.

Double the drizzle: You'll want extra on the side for dipping!

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

Original recipe: <https://chefmaniac.com/air-fryer-bang-bang-potatoes-crispy-creamy-and-spicy-sweet-perfection/>