

These Air Fryer Bang Bang Potatoes Are Crispy, Creamy, and Seriously Addictive

Crispy Air Fryer Bang Bang Potatoes



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb baby potatoes, halved
2 tbsp olive oil
½ tsp garlic powder
½ tsp paprika
Salt and pepper to taste
¼ cup mayonnaise
2 tbsp sweet chili sauce
1 tbsp hot sauce
½ tsp sriracha
½ tsp honey

Ingredient Notes & Swaps:

Baby Potatoes: Fingerlings or small Yukon golds also work-just cut them to uniform size.

Spice Level: Adjust sriracha and hot sauce to your heat preference. Omit the honey for a sharper kick.

Dairy-Free: Use vegan mayo and a plant-based chili sauce.

Step-by-Step Instructions:

Preheat the Air Fryer. Set the air fryer to 400°F.

Season the Potatoes In a large bowl, toss halved baby potatoes with olive oil, garlic powder, paprika, salt, and pepper until well coated.

Air Fry Place seasoned potatoes in the air fryer basket in a single layer. Cook for 15-20 minutes, shaking the basket halfway through, until crispy and golden brown.

Make the Spicy Drizzle While the potatoes cook, mix together the mayonnaise, sweet chili sauce, hot sauce, sriracha, and honey in a small bowl. Taste and adjust for heat or sweetness.

Serve It Up Transfer crispy potatoes to a plate and drizzle generously with the Bang Bang sauce. Serve immediately.

Tips for Success:

Single Layer Cooking: Don't overcrowd the basket-this ensures even browning.

Shake Halfway: Gives all sides of the potatoes that craveable crunch.

Prep the Sauce Ahead: Make extra-it's great on everything from tacos to Sheet Pan Quesadillas.

Serving Suggestions & Pairings:

Grilled meats or seafood

Beer Cheese Dip for a creamy contrast

Chicken Enchiladas to spice up dinner

Crockpot Nacho Dip for a bold appetizer spread

Dorito Casserole for the ultimate comfort combo

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Pop back in the air fryer for 5-7 minutes to restore crispiness.

Don't Freeze: The sauce doesn't freeze well, and potatoes lose texture.

More Recipes You'll Love:

DIRECTIONS

1. **Preheat the : Air Fryer** Set the air fryer to 400°F.
2. **Season the : Potatoes** In a large bowl, toss halved baby potatoes with olive oil, garlic powder, paprika, salt, and pepper until well coated.
3. **Air : Fry** Place seasoned potatoes in the air fryer basket in a single layer. Cook for 15-20 minutes, shaking the basket halfway through, until crispy and golden brown.
4. **Make the : Spicy Drizzle** While the potatoes cook, mix together the mayonnaise, sweet chili sauce, hot sauce, sriracha, and honey in a small bowl. Taste and adjust for heat or sweetness.
5. **Serve : It Up** Transfer crispy potatoes to a plate and drizzle generously with the Bang Bang sauce. Serve immediately.
6. **Tips for Success: Single Layer Cooking:** Don't overcrowd the basket-this ensures even browning.
7. **Shake : Halfway:** Gives all sides of the potatoes that craveable crunch.
8. **Prep the : Sauce Ahead:** Make extra-it's great on everything from tacos to Sheet Pan Quesadillas.
9. **Serving Suggestions & Pairings:** These Bang Bang potatoes are versatile! Pair them with:
10. Grilled meats or seafood
11. Beer : Cheese Dip for a creamy contrast
12. Chicken : Enchiladas to spice up dinner
13. Crockpot : Nacho Dip for a bold appetizer spread
14. Dorito : Casserole for the ultimate comfort combo
15. **Storage & Leftovers: Fridge:** Store in an airtight container for up to 3 days.

16. Reheat: Pop back in the air fryer for 5-7 minutes to restore crispiness.
17. Don't Freeze: The sauce doesn't freeze well, and potatoes lose texture.
18. More Recipes You'll Love: Looking for more snacks and sides with bold flavor? Try these:
19. Sheet : Pan Quesadillas - cheesy and fast
20. Dorito : Casserole - cheesy, crunchy, and always a hit
21. Beer : Cheese Dip - rich and perfect for dipping
22. Crockpot : Nacho Dip - melty and meaty
23. Chicken : Enchiladas - saucy and satisfying
24. Final Thoughts: These Crispy Air Fryer Bang Bang Potatoes are the perfect combo of spicy, creamy, and crunchy. Whether you're hosting game night, need a creative side, or just want to spice up snack time, this recipe delivers big-time flavor with minimal effort. You'll be reaching for another bite before the plate even hits the table.
25. Tried it? Tag @ChefManiac and share your potato pics! And don't forget to follow for more air fryer ideas, bold sauces, and crave-worthy side dish recipes.

SWAPS & NOTES

Thanks to the air fryer, you get the perfect crunch without deep frying-and they're ready in just 20 minutes!

Why I Love This Recipe These potatoes are the kind of snack you make "just to try" and end up devouring the entire batch.

The air fryer works its magic to create restaurant-quality texture, while the Bang Bang sauce-a mix of creamy mayo, sweet chili, hot sauce, and sriracha-takes things over the top.

Think of it as a cross between spicy fries and a loaded appetizer, like Dorito Casserole or Crockpot Nacho Dip, but even easier.

TIPS FOR SUCCESS

Single Layer Cooking: Don't overcrowd the basket-this ensures even browning.

Shake Halfway: Gives all sides of the potatoes that craveable crunch.

Prep the Sauce Ahead: Make extra-it's great on everything from tacos to Sheet Pan Quesadillas.

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

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