

Crispy Air Fryer Sliced Potatoes - The Easiest Side Dish You'll Ever Make

How to Make Sliced Potatoes in the Air Fryer



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2-3 medium potatoes (Yukon Gold or Russet both work beautifully)
1-2 tablespoons olive oil
½ teaspoon garlic powder
½ teaspoon smoked paprika (optional, for a smoky twist)
Salt and pepper, to taste
Optional toppings: Fresh parsley, rosemary, or grated parmesan

DIRECTIONS

1. There's something deeply satisfying about biting into a crisp, golden potato slice. Whether you're serving them as a snack, side, or the foundation of an epic plate of nachos, air fryer sliced potatoes offer flavor, texture, and speed in one tidy package. No need for deep frying or greasy mess—just a few ingredients and your trusty air fryer.
2. Why I Love This Recipe: Potatoes are endlessly versatile, but slicing them thin and crisping them up in the air fryer unlocks a whole new level of delicious. I love this recipe because it's quick, budget-friendly, and endlessly customizable. Toss in your favorite spices, dip them in something dreamy like beer cheese dip, and you've got an irresistible combo. Plus, no turning on the oven!

SWAPS & NOTES

Use avocado oil or melted butter for a richer taste.
Make it spicy: Add cayenne or chili flakes to the seasoning.

Slice even thinner (1/8 inch) and soak longer to remove extra starch.

Flavor twist: Swap paprika for onion powder, cumin, or even ranch seasoning. ? Instructions 1.

TIPS FOR SUCCESS

Every air fryer is a little different, so don't walk away.
Moisture is the enemy of crispiness! ?

