

## Sweet & Savory Honey Bacon Roasted Potatoes - The Ultimate Side Dish

The Ultimate Comfort Side Dish



**OVEN**  
**400°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 medium potatoes, cubed
- 4 slices of bacon, chopped
- 2 tablespoons honey
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 400°F (200°C). Grease or line a baking sheet with parchment paper for easy cleanup.
- 2.** Cook the Bacon: In a skillet over medium heat, cook chopped bacon until crispy. Transfer to paper towels, reserving the bacon fat.
- 3.** Season the Potatoes: In a large mixing bowl, toss cubed potatoes with olive oil, honey, garlic powder, paprika, salt, and pepper. Drizzle the reserved bacon fat for even more flavor.
- 4.** Roast: Spread potatoes in a single layer on the baking sheet. Roast for 30-35 minutes, flipping once halfway through for even crispiness.
- 5.** Add Bacon & Finish: Sprinkle cooked bacon over the potatoes in the last 5 minutes of roasting. Bake until the edges are crisp and golden.
- 6.** Serve: Top with chopped fresh parsley and serve immediately.

### SWAPS & NOTES

**& Swaps Potatoes:** Russets are great for crispiness, but Yukon Golds give a creamy interior.

**Honey:** Maple syrup works well if you're out of honey.

**Bacon:** Turkey bacon is a lighter alternative and still gives smoky flavor.

**Add Heat:** A dash of cayenne or chili flakes adds a subtle kick.

### TIPS FOR SUCCESS

**Even Cubes:** Keep potato pieces uniform for even cooking.

Don't Crowd the Pan: Overcrowding = steaming, not roasting.

Double the Batch: These go fast, so make more than you think you'll need!

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

Original recipe: <https://chefmaniac.com/sweet-savory-honey-bacon-roasted-potatoes-the-ultimate-side-dish/>