

Crispy Air Fryer Garlic Parmesan Hasselback Potatoes

Some of the most impressive-looking dishes are also the simplest to make. These



OVEN
375°F

TIME
22 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 medium yellow or russet potatoes
- 3 tbsp olive oil
- 1 tsp garlic powder
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1/2 tsp paprika (optional)
- 2 tbsp grated Parmesan cheese
- 1 tsp dried Italian herbs or parsley
- 1/2 tsp red chili flakes (optional)
- Balsamic glaze for drizzle (optional)

DIRECTIONS

- 1.** Prep the : Potatoes: Wash and thoroughly dry the potatoes. Using a sharp knife, make thin slices (about 1/8 to 1/4inch apart) across the potato, but don't cut all the way through-leave the base intact to create the Hasselback shape.
- 2.** Season: In a small bowl, mix together the olive oil, garlic powder, salt, black pepper, and paprika. Using a pastry brush or your fingers, brush the mixture generously between the potato slices and over the top of the potato.
- 3.** Air : Fry: Preheat your air fryer to 375°F (190°C). Place the seasoned potatoes in the air fryer basket, making sure they are not crowded. You may need to cook them in batches.
- 4.** Cook to : Perfection: Cook the potatoes for 18 22 minutes. The cooking time will depend on the size of your potatoes and your air fryer model. You'll know they are ready when they are crispy and golden on the edges and tender on the inside.
- 5.** Finish and : Serve: Once the potatoes are cooked, carefully remove them from the air fryer. Sprinkle them with the grated Parmesan cheese, dried Italian herbs, and red chili flakes (if using). If desired, drizzle with balsamic glaze before serving.

SWAPS & NOTES

Potatoes : Yellow potatoes, such as Yukon gold, or russet potatoes are the best choices for Hasselback potatoes.

They have a good starchy texture that gets fluffy on the

inside while holding their shape.

Cheese : The grated Parmesan cheese adds a wonderful salty, nutty flavor and a beautiful crust.

You can also use other cheeses, such as shredded Gruyère,

cheddar, or provolone for a different flavor profile.

TIPS FOR SUCCESS

Slicing is Key : The key to a great Hasselback potato is getting the slices thin and even.

This allows them to fan out and get crispy while the inside becomes tender.

Don't Overcrowd : For best results, cook the potatoes in a single layer with some space between them.

This allows the hot air to circulate properly, ensuring they get crispy all around.

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

Original recipe: <https://chefmaniac.com/crispy-air-fryer-garlic-parmesan-hasselback-potatoes/>