

Garlic and Herb Baked Potatoes: The Crispy Side Dish That Steals the Show

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OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

This recipe is built on everyday staples, proving that big flavor doesn't require a big shopping list. IngredientQuantity

DIRECTIONS

1. Follow these easy steps to achieve perfect, golden-brown results every time.
2. Step 1: Prep and Preheat
3. Preheat your oven to
4. 200°C (400°F)
5. . This high heat is crucial for achieving a crispy exterior. While the oven heats, wash and thoroughly dry your potatoes, then cut them in half lengthwise. Drying the potatoes is a critical step to prevent steaming, which leads to soggy edges.
6. Step 2: Prepare the Flavor Mixture
7. In a small bowl, combine the
8. melted butter
9. chopped garlic
10. vegetable oil
11. , a generous pinch of
12. . Give it a good whisk to fully incorporate the ingredients.
13. Step 3: Coat and Arrange
14. Place the halved potatoes in a baking dish, ensuring they are
15. cut side up
16. . This maximizes the surface area for crisping. Pour the prepared garlic-butter mixture over the potatoes, making sure every cut surface is well coated. You can use a basting brush to ensure even coverage.
17. Step 4: Bake to Golden Perfection
18. Bake the potatoes for
19. 50 minutes

20. , or until they are deeply tender when pierced with a fork and the edges are a beautiful, golden brown. Depending on the size of your potatoes, you may need to go 5-10 minutes longer.
21. Step 5: Serve
22. Remove from the oven and serve hot! Garnish with extra herbs, like fresh parsley or chives, if desired.
23. ???

SWAPS & NOTES

Potatoes 4 medium Russet or Yukon Gold work best.

Garlic 4 cloves Freshly chopped for the best aroma.

Butter 50 g (approx. 3.5 tbsp) Unsalted is best to control the saltiness.

Vegetable Oil 50 ml (approx. 3.5 tbsp) Helps achieve that incredible crispiness.

TIPS FOR SUCCESS

Don't Skip the Drying Step: Residual water on the potatoes will turn the oil and butter into steam, preventing the crisping process.

Pat them down with a towel before cutting.

Use Fresh Garlic: The flavor difference between jarred minced garlic and fresh is monumental here.

Since the garlic bakes for a long time, it becomes sweet and nutty-you want the best quality for this.

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

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