

Crispy Air Fryer Bang Bang Potatoes with Spicy Mayo Drizzle - The Snack You Didn't Know You Needed

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CRISPY AIR FRYER BANG BANG POTATOES WITH SPICY MAYO DRIZZLE
YOU WILL NEED:
1 lb baby potatoes, halved
1 tbsp olive oil
1/2 tsp garlic powder
1/2 tsp smoked paprika



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Potatoes:

- 1 lb baby potatoes, halved
- 1 tbsp olive oil
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- ... tsp black pepper

For the Spicy Mayo Drizzle:

- ... cup mayo
- 2 tbsp sweet chili sauce
- 1 tbsp Sriracha
- 1 tsp lime juice

Step-by-Step Instructions:

1. Prep the Potatoes:
2. Air Fry Until Crispy:
3. Make the Spicy Bang Bang Drizzle:
4. Drizzle and Serve:

Pro Tips for Perfect Bang Bang Potatoes:

Don't overcrowd the air fryer basket - The potatoes need room to crisp up properly.

Adjust the heat - If you prefer mild, cut back on the Sriracha; if you love spice, add more!

Use fresh lime juice - It adds a bright, tangy note that balances the creamy sauce.

No air fryer? Bake the potatoes at 425°F (220°C) for 25-30 minutes, flipping halfway.

What to Serve with These Potatoes:

Grilled chicken or steak - The creamy spicy drizzle complements smoky grilled meats.

Burgers or sliders - They make an amazing side dish with a kick.

Fish tacos - Swap your usual side for these crispy potatoes and watch them disappear.

As an appetizer platter - Serve with extra drizzle on the side for dipping.

FAQs (From My Kitchen to Yours):

Why These Bang Bang Potatoes Deserve a Spot on Your Table:

DIRECTIONS

- 1.** Prep the Potatoes: I start by halving the baby potatoes and tossing them in a bowl with olive oil, garlic powder, smoked paprika, salt, and black pepper. I make sure every piece is evenly coated for maximum flavor.
- 2.** Air Fry Until Crispy: I preheat the air fryer to 400°F (200°C) and arrange the seasoned potatoes in a single layer in the basket. They cook for 12-15 minutes, and I shake the basket halfway through to ensure even crisping. The potatoes come out perfectly golden and crunchy on the outside, tender on the inside.
- 3.** Make the Spicy Bang Bang Drizzle: While the potatoes cook, I mix together the mayo, sweet chili sauce, Sriracha, and lime juice in a small bowl until smooth and creamy. This drizzle is what takes the dish from good to addictive.
- 4.** Drizzle and Serve: Once the potatoes are hot and crispy, I arrange them on a platter and drizzle the spicy mayo sauce over the top. For extra presentation points, I sometimes garnish with chopped green onions or sesame seeds.
- 5.** Pro Tips for Perfect Bang Bang Potatoes: Don't overcrowd the air fryer basket - The potatoes need room to crisp up properly.
- 6.** Adjust the heat - If you prefer mild, cut back on the Sriracha; if you love spice, add more!
- 7.** Use fresh lime juice - It adds a bright, tangy note that balances the creamy sauce.

8. No air fryer? Bake the potatoes at 425°F (220°C) for 25-30 minutes, flipping halfway.
9. What to Serve with These Potatoes: These crispy bang bang potatoes are versatile enough to go with just about anything. Here are a few of my favorite pairings:
 10. Grilled chicken or steak - The creamy spicy drizzle complements smoky grilled meats.
 11. Burgers or sliders - They make an amazing side dish with a kick.
 12. Fish tacos - Swap your usual side for these crispy potatoes and watch them disappear.
 13. As an appetizer platter - Serve with extra drizzle on the side for dipping.
14. FAQs (From My Kitchen to Yours): Q: Can I use regular potatoes?A: Yes! Just cut them into bite-sized chunks. Adjust air fryer time by a few minutes if needed.
15. Q: Can I make the sauce ahead of time?A: Definitely! The sauce keeps well in the fridge for up to 3 days - just give it a stir before serving.
16. Q: How do I store leftovers?A: Store the potatoes separately from the sauce in an airtight container. Reheat in the air fryer for 5 minutes at 375°F to regain crispiness, and drizzle fresh sauce on top.
17. Why These Bang Bang Potatoes Deserve a Spot on Your Table: These Crispy Air Fryer Bang Bang Potatoes with Spicy Mayo Drizzle check all the boxes for me: they're crispy, easy to make, bold in flavor, and totally crowd-pleasing. Whether I'm serving them as a game day snack, a fun side dish, or just indulging in a plate of crispy goodness on a weekend, they always deliver.
18. For more easy, flavor-packed recipes, check out Chef Maniac. If you make these, let me know - do you drizzle or dip? Either way, they're going to be a hit!

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

Original recipe: <https://chefmaniac.com/crispy-air-fryer-bang-bang-potatoes-with-spicy-mayo-drizzle-the-snack-you-didnt-know-you-needed/>