Quick and easy air fryer au gratin potatoes recipe with a cheesy and creamy sauce, ready in just a few minutes!
Prep Time 10 minutes mins
Cook Time 10 minutes mins
Total Time 20 minutes mins
Course: Side Dish
Cuisine: American
Servings: 4 people
Calories: 382 kcal
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Equipment

- Air Fryer
- 4 Glass Containers 1 cup each

Ingredients

- 2 tbsp butter, salted
- 2 tbsp all-purpose flour
- 1 cup milk, whole or 2%
- ⅓ cup green onions, diced
- 2 tsp garlic, minced
- ½ tsp salt
- ¼ tsp black pepper
- 1 cup cheddar cheese, shredded (mild or sharp cheddar)
- 4 cups frozen hashbrown style potatoes

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Instructions

- Prepare 4, (1 cup) glass or ceramic cups by coating with non-stick spray and set aside.
- In a medium size skillet melt butter over medium heat. Once melted, whisk in flour until smooth, about 1 minute. Gradually pour in milk and continue whisking until added and smooth.
- Stir in green onions, garlic, salt and pepper and cook about 1 minute, until fragrant and bubbly throughout. Add cheese and stir until combined.
- Add frozen potatoes to the cheese sauce and stir to coat evenly. Divid potato mixture between prepared cups and place cups in air fryer basket. Cook at 375 degrees F. for 9 to 10 minutes, until bubbly throughout and top is lightly browned.
- Carefully remove cups with tongs or a hot pad (the containers will be hot). Serve hot and enjoy!

Notes

You can prepare these potatoes up to 4 days ahead of time and store covered in the fridge. Be sure to remove cover from potatoes before cooking in air fryer.

Nutrition

Calories: 382kcal | Carbohydrates: 45g | Protein: 14g | Fat: 17g | Saturated Fat: 10g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 4g | Trans Fat: 1g | Cholesterol: 46mg | Sodium: 591mg | Potassium: 750mg | Fiber: 3g | Sugar: 3g | Vitamin A: 658IU | Vitamin C: 19mg | Calcium: 307mg | Iron: 2mg