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How to Make a Blooming Potato in the Air Fryer

Ingredients:

- 2 Medium potatoes, sliced crosswise and lengthwise
- 1 TBS Olive oil or spray oil.
- Salt and pepper to taste
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried rosemary
- 1 TBS fresh parsley, finely chopped (for garnishing)
- Optional toppings: Butter, Bacon crumbles, Shredded cheese, Chives or green onions, sour cream.

Instructions

The key to making perfect Air Fryer Baked Blooming potatoes is to slice them thinly and evenly so that they cook through and become nice and crispy.

- Start by washing and scrubbing your potatoes, then pat them dry.
- Slice them crosswise and lengthwise into thin slices. Be careful not to cut all the way through. The potato petals must still be attached to the base of the potato. Photo 1.
- Place the potatoes in the microwave, and cook on high for 5-7 minutes until soft. Photo 2.
- Preheat the air fryer to 390°F (195°C).
- Remove potatoes from the microwave and brush them with olive oil or melted butter, then sprinkle with salt and pepper, to taste, garlic powder, rosemary, thyme, and/or

seasoning of choice.

- Place the potatoes in the air fryer and cook on airfry setting for 10-12 minutes, or until they are tender and golden brown with crispy skin. I use Ninja Foodi XL 6in1. Image 3.
- The Blooming potatoes are ready to be served. Sprinkle with your favorite toppings and enjoy!

These Air Fryer Blooming potatoes are a showstopping alternative to traditional Hasselback potatoes. The potatoes are sliced lengthwise and crosswise, while still attached to the base.

Crispy on the outside and fluffy on the inside, and the cheesy toppings make them irresistible.

- Prep Time: 5 minutes
- Cook Time: 12 minutes
- Total Time: 17 minutes
- Yield: 2 1x
- Cuisine: American

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6. Place the potatoes in the air fryer and cook on airfry setting for 10-12 minutes, or until they are tender and golden brown with crispy skin. I use Ninja Foodi XL 6in1.
7. The Blooming potatoes are ready to be served. Sprinkle with your favorite toppings and enjoy!

Notes

How to Cut Blooming Hasselback Potato

To cut a Hasselback potato, start by placing it on a cutting board. Then, use a sharp knife to make thin slices along the potato, then across the potato, careful not to cut all the way through. Aim to make the squares (potato petals) approximately 5-7 mm in size (0.197-0.276 inches).