A perfect side dish for any meal, these air fryer diced potatoes are irresistible.
Prep Time25minutes mins
Cook Time15minutes mins
Total Time40minutes mins
Course: Side Dish
Cuisine: American, Canadian
Servings: 2 Servings
Calories: 189cal
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Equipment

- Ninja Foodi Air Fryer

Ingredients

- 1 pound russet potatoes diced into half-inch pieces (approx. 3 medium potatoes)
- 2 tablespoons lemon juice approx. half a large lemon
- 1 teaspoon garlic powder
- ½ teaspoon dried thyme
- ¼ teaspoon sea salt or to taste
- ¼ teaspoon black pepper or to taste

Instructions

1. Peel and dice your potatoes into approx. half-inch cubes, doing your best to make them as similarly sized as possible for even cooking.

2. Place them in a bowl and cover with cold water, soaking them for 20 minutes. Then drain the potatoes and pat them dry. Rinse and dry the bowl you used for soaking and return the potatoes to the bowl.
3. Add the lemon juice and seasoning, and mix well to evenly coat the pieces.
4. Spoon (don’t dump) the seasoned potatoes into your fryer basket in a single layer and air fry at 400℉/204℃ for 15-20 minutes. Mix or shake your basket every 5 minutes until desired crispiness is reached. Enjoy!

Notes

- Cut your potatoes as evenly as possible for even cooking and crispiness.
- Don’t skip the soak step as this helps remove some starch from your potatoes and provides crispier results, without needing oil.
- For even crispier potatoes, you may add 1 teaspoon of a good quality oil such as avocado oil to the mix. (I don’t recommend cooking with olive oil due to its low smoke point.)

Nutrition

Calories: 189cal | Carbohydrates: 43g | Protein: 5g | Sodium: 299mg | Potassium: 985mg | Fiber: 3g | Sugar: 2g | Vitamin A: 14IU | Vitamin C: 19mg | Calcium: 38mg | Iron: 2mg