Air fryer hash browns are the ideal brunch side dish. They’re much lighter than traditional hash browns, but they’re still crispy on the outside and tender on the inside. Just like a great hash browns should be!

- Prep Time 10 minutes mins
- Cook Time 15 minutes mins
- Soak 20 minutes mins
- Total Time 45 minutes mins

- Course Breakfast
- Cuisine American

- Servings 5 servings
- Calories 192 kcal

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Ingredients

- 2 pounds potatoes *about 4 potatoes
- 1 tablespoon olive oil
- 1 red onion finely chopped
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon salt
- 2 tablespoon panko bread crumbs

Instructions

- Fill a large bowl with cold water and set aside.

- Peel the potatoes and shred them with a box grater or the shredder attachment of a food processor.
- Put the shredded potatoes in the bowl of water and let them rest for 20 minutes.
- Preheat your air fryer to 400°F (200° C).
- Drain and rinse the potatoes. Wipe the bowl out with a paper towel, and put the potatoes back in the bowl. Microwave them for 3 minutes.
- Transfer the potatoes to a paper towel or a clean tea towel.. Cover them with another paper towel and squeeze out any excess water. If using a tea towel, squeeze as much water out as you can.
- Transfer the shredded potatoes back to the bowl and add the olive oil, chopped red onion, garlic powder, onion powder and breadcrumbs.
- Spray your air fryer with cooking spray to prevent sticking.
- Shape the mixture into individual disks shapes and put them in the air fryer in a single layer. You might need to work in batches, depending on how big your air fryer is.
- Air fry for 15 minutes, flipping once half way through.

Notes

1. Store leftover hash browns in the fridge in an airtight container. They'll stay fresh for 3-5 days.
2. To freeze hash brown patties, line a baking tray with parchment paper and spread the hash browns out evenly on the tray. Freeze for 2 hours. Transfer the hash browns to an airtight container (or freezer bag), and freeze for up to 3 months.

Nutrition

Calories: 192kcalCarbohydrates: 37gProtein: 5gFat: 3gSaturated Fat: 1gPolyunsaturated Fat: 1gMonounsaturated Fat: 2gSodium: 274mgPotassium: 815mgFiber: 5gSugar: 3gVitamin A: 4IUVitamin C: 37mgCalcium: 36mgIron: 2mg