

These easy air fryer roast potatoes are incredibly simple to make. Perfectly golden, crunchy and fluffy on the inside roast potatoes in under 25 minutes.

- Prep Time: 10
- Cook Time: 25
- Total Time: 35 minutes

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Ingredients

- 900g (about 8 or 9 large) floury potatoes, peeled and cut into four equal sized pieces (see recipe notes)
- 2 tablespoons olive oil (or sunflower or vegetable oil)
- 1 /2 teaspoon crunchy sea flakes
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon onion salt (optional)
- 1/4 teaspoon garlic granules
- 1/2 teaspoon dried rosemary (optional)

Instructions

1. Preaheat the air fryer to 190C (375). If you're parboiling the potatoes, cook them in a pan of boiling salted water for about 5-8 minutes or until just beginning to soften. You want a knife to go through them easily, but they shouldn't be falling apart. Drain the potatoes in a colander and allow to steam dry for about 5 minutes before giving them a

good shake to fluff up the exterior. Sprinkle over the salt, pepper and seasonings if using, then pour over the oil.

2. If you're not parboiling, place the potatoes in a large bowl and pour over the oil. Add the salt and pepper and optional seasonings and using your hands or a spoon, stir well, making sure the potatoes are well coated in oil.
3. Add the potatoes to the air fryer (I have a 4.3 litre capacity fryer so if yours is smaller, you'll need to cook the potatoes in batches) and cook for 20-25 minutes. Remove the basket from the air fryer two or three times during cooking time to give them a little shake and a turn to make sure they are cooking evenly.
4. When the potatoes are golden, crisp and soft on the inside (to test pierce a potato with a sharp skewer) transfer to a serving plate and sprinkle with a little extra salt if desired.

Notes

A floury potato such as Maris Piper, King Edward or Desiree is essential for a fluffy roast potato with crunchy edges.

For extra crunch, sprinkle the potatoes with 1 tablespoon of plain flour or semolina before cooking.

Don't overcrowd the basket or the potatoes won't crisp up properly. If you need to double the recipe, you'll need to cook the potatoes in two batches.

Reheating instructions: To reheat leftover roast potatoes, place in the air fryer (180C) and cook for 4-5 minutes or until piping hot.