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Crispy Air Fryer Smashed Potatoes (Easy Parmesan Garlic Recipe)

Air Fryer Smashed Potatoes are the perfect combination of crispy, cheesy, and buttery goodness. Made with baby potatoes, Parmesan cheese, garlic, and herbs, this recipe delivers a delicious side dish in just 40 minutes with only 5 minutes of prep time.

Whether you're serving them with chicken, steak, seafood, or enjoying them as a snack, these smashed potatoes turn out wonderfully golden and crispy every single time.



Perfect Air Fryer Smashed Potatoes

Why You'll Love This Recipe

- Super crispy without deep frying
- Only 5 minutes prep
- Uses simple pantry ingredients
- Perfect side dish for any meal
- Air fryer makes cooking fast and easy

Ingredients

- 500 g small baby potatoes
- 2 tbsp butter
- 2 tbsp olive oil

- 1/3 cup grated Parmesan cheese
- 2 tsp garlic granules
- 1 tsp dried thyme
- 1 tsp dried parsley
- Salt and black pepper, to taste

How to Make Air Fryer Smashed Potatoes

1. Preheat the Air Fryer

- Preheat your air fryer to 185°C / 370°F.

2. Boil the Potatoes

- Add baby potatoes to a pot of salted water.
  Boil over medium-high heat for 12–15 minutes until tender.
  Drain and let them steam dry.

3. Prepare the Seasoned Butter

In a small bowl, mix:

- melted butter
- olive oil
- thyme
- parsley
- garlic granules
- salt & black pepper

Taste and adjust seasoning.

4. Smash the Potatoes

- Place boiled potatoes on a tray.
  Gently flatten each potato using a potato masher or the bottom of a glass.

5. Air Fry

- Spray the air fryer basket with oil.
  Place smashed potatoes inside and spoon the seasoned oil over each one.
- Air fry for 15–18 minutes until crispy.

6. Add Parmesan

- Sprinkle grated Parmesan over the potatoes.
  Air fry for 3 more minutes until the cheese turns golden and crispy.

Serve hot and enjoy!

How to Store

- For best texture, enjoy fresh.
- If storing, refrigerate in an airtight container for up to 3 days.

How to Reheat

- Microwave:
  2–4 minutes, flipping halfway.
- Air Fryer:
  5–6 minutes at 180°C / 370°F.
- Oven:
  12–15 minutes at 190°C / 374°F until crispy.

Final Tips

- Use small baby potatoes for best smash results.
- Don’t overcrowd the air fryer basket.
- Add chili flakes for a spicy version.
- Swap Parmesan with cheddar for extra cheesiness.

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