Cheesy melt in your mouth hasselback potatoes you'll want to make every day.
These cheesy hasselback potatoes are melt in your mouth perfection. Full of thin, tender potato slices roasted to a golden crisp and stuffed with melty cheddar cheese,

Air Fryer Cheesy Hasselback Potatoes are quite the stunning side dish! "Hasselback" is a cooking technique where potatoes are thinly sliced almost all the way through. Then seasoned (and sometimes stuffed) then cooked, and in this case we are using the air fryer. The purpose is to create more space for seasoning and to create a unique texture. For this recipe I am using garlic butter for seasoning, along with kosher salt and pepper. And Colby Jack cheese for the stuffing…so many variations and possibilities for Hasselback potatoes

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How to Make Air Fryer Cheesy Hasselback Potatoes

The first step is using a sharp knife to slice the bottom off of the potatoes.

This will create a flat bottom for when slicing them.

And also we will use that piece to create a slightly rounded surface for the potatoes to sit on in the air fryer.

Place the potatoes cut side down, and in between two chop sticks.

Cut the potato in 1/4 inch slices.

The chopsticks will prevent you from cutting all the way through the potatoes.

Just have a good handle on them and the potato and take your time.

A good, sharp knife will help tremendously.

Cheesy Hasselback Potatoes

Air Fryer Cheesy Hasselback Potatoes are a delicious side dish cooked in garlic butter and topped with cheese, sour cream, and chives

- Prep Time: 10
- Cook Time: 45
- Total Time: 55 minutes
- Cuisine: American

Ingredients

- 2 russet potatoes
- 4 Tbsps melted butter
- 1 Tbsp garlic paste or minced garlic
- kosher salt, pepper
- 3 to 5 slices colby jack cheese (more or less depending on how cheesy you prefer)
- Optional toppings: sour cream, chives

Instructions

1. Cut a slice from the bottom of the potatoes to make the bottom flat.

2. Place the potatoes, cut side down, between 2 chopsticks and use a sharp knife to cut the potatoes into 1/4 inch slices. The chopsticks will prevent cutting all the way through.

3. Place the slice of potato that was cut from the bottom in the air fryer basket, cut side down. And put the potatoes over each slice (the rounded slice underneath with help open the slices on the potatoes).

   Note: Picture example in post above.

4. Mix together the melted butter, garlic paste, kosher salt, and pepper. Gently separate the slices on the potatoes and brush the garlic butter over top, trying to get between the potato slices.

5. Sprinkle more kosher salt and pepper over each potato. Set the air fryer to 370 degrees for 20 minutes.

6. Brush the remaining garlic butter over top and cook an additional 20 to 25 minutes in the air fryer at 370 degrees.

7. Cut the cheese slices into fourths and place them in between the potato slices, either every slice or every other slice.

8. Cook 1 to 2 more minutes in the air fryer or until cheese is melted. Serve with sour cream and chives if desired.