Here’s a simple and delicious Flavor-Packed Air Fryer Baby Potatoes recipe for you!

Table of Contents

- Ingredients:
- Instructions:

Ingredients:

- 1 lb baby potatoes (halved if large)
- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp smoked paprika
- ½ tsp onion powder
- ½ tsp dried oregano
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- ¼ tsp red pepper flakes (optional, for heat)
- 2 tbsp grated Parmesan (optional)
- Fresh parsley (for garnish)

Instructions:

1. Preheat Air Fryer to 400°F (200°C).
2. Toss the potatoes in a bowl with olive oil and all the seasonings. Make sure they’re evenly coated.
3. Air fry for 15-20 minutes, shaking the basket halfway through, until golden brown and crispy.
4. Sprinkle Parmesan (if using) and toss again for extra flavor.
5. Garnish with parsley and serve hot!

 Crispy on the outside, fluffy on the inside! Perfect as a side dish or snack.