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
- 1/4 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!

| ☐ <b>Crispy on the outside, fluffy on the inside!</b> Perfect as a side dish or snack. |  |
|--|--|
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |