We make easy air fryer recipes that are perfect for breakfast, lunch, dinner and late night snacking. Find your new favorite air fryer recipe here!

Looking for a quick and simple potato dish, you will love these sliced potatoes in an air fryer. The potatoes are moist, tender inside, and crispy on the outside. It's packed full of flavor and delicious. Learn how to make this air fryer sliced potatoes.
This air fryer potato recipe is healthy and a perfect side dish for you and the family. You will have these from your air fryer to your table in 30 minutes and with minimal prep.

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Sliced Potatoes in Air Fryer (Potato Slices in Air Fryer)

This air fryer sliced potatoes recipe is easy and quick. You only need a few ingredients to achieve this. You will love this recipe because of how easy it is to customize and it is a healthier alternative There's no need to parboil the potatoes before cooking.
These air fryer sliced fried potatoes are good on their own but even better with other side dishes. Here are some serving suggestions for air fryer potato slices – old bay chicken wings, vegetables, gravy, or hot sauce.
You can have these potatoes any time of the day; breakfast, lunch, or dinner.

Ingredients

- Potatoes – you can use any potatoes you have.
- Oregano

- Garlic powder
- Onion powder
- Paprika
- Chilli flakes
- Oil – Use any oil of choice, vegetable oil, olive oil, or avocado oil.
- Salt

How to Make Air Fryer Sliced Potatoes

1. Wash the potatoes and pat them dry with a kitchen towel. You can choose to leave the potatoes skin if you like. Then use a sharp knife or mandoline slicer to slice potatoes into equal sizes. Soak in cold water for 15-30 minutes (optional).
2. Pat dry with a paper towel and season well with oregano, garlic powder, onion powder, chili flakes, salt, paprika, and little oil. Mix to combine in a large bowl. Preheat the air fryer for 2 minutes at 200C/400F.
3. Pour the seasoned potato slices into the air fryer basket in a single layer and cook for 20 minutes at a temperature of 180C/360F. Shake the potatoes after 10 minutes and continue to air fry potato slices for another 10 minutes or until golden brown and crispy.
4. Bring out the potatoes from the air fryer, serve, and enjoy with your favorite dipping sauce!

How to Store

Allow the air fried potato slices to cool completely, and put them in an airtight container or a freezer bag.

Fridge- store potatoes for up to 3 days.

Freezer- put leftover potatoes in the freezer for up to 3 months.

Reheat

You can reheat air fried potato slices in the air fryer, oven, or microwave.

In the air fryer: set the air fryer at a temperature of 160C/320F for 5 minutes or until hot.

Oven: transfer the potatoes to a baking tray and place them in the oven for 6 minutes at

180C/360F.

Sliced Potatoes in Air Fryer

Looking for a quick and simple potato dish, you will love these sliced potatoes in air fryer. The potatoes are moist, tender inside, and crispy on the outside. It’s packed full of flavour and delicious. Learn how to make this air fryer sliced potatoes.

- Prep Time: 5
- Cook Time: 25
- Total Time: 30 minutes
- Cuisine: British

Ingredients

- 1 kg potatoes medium
- ¼ teaspoon oregano
- ¼ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon paprika
- ½ teaspoon chilli flakes
- 1 tablespoon oil
- salt to taste

Instructions

1. Wash the potatoes and pat them dry with a kitchen towel. You can choose to leave the potatoe skin if you like. Then, slice potatoes into equal sizes. Soak in cold water for 15-30 minutes (optional).
2. Pat dry and season well with oregano, garlic powder, onion powder, chilli flakes, salt, paprika, and oil. Mix to combine. Preheat the air fryer for 2 minutes at 200C/400F.
3. Pour the seasoned potatoes into the air fryer basket and cook for 20 minutes at a temperature of 180C/360F. Shake the potatoes after 10 minutes and continue to air fry for another 10 minutes or until golden brown and crispy.
4. Bring out the potatoes from the air fryer, serve and enjoy!

Notes

Tips for Sliced Potatoes in Air Fryer

Try not to overfill the basket for even cooking, and ensure the potato slices are not too thin.

You do not have to stick to the ingredients listed. You can tweak the ingredients as you like it. Use Italian seasoning, salt, and black pepper