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Yield Preparation time **Cook time** Total time 2 servings 10 minutes 15 minutes 25 minutes An easy way to prepare these cubes of potatoes is to use an air fryer, preserving its pleasant flavor and even making them healthier than ever. Noticeably, with few ingredients, you'll be ready to start up this air fryer diced potatoes recipe. 1. First, wash and rinse potatoes. Cut them into diced evenly. 2. Then, preheat the air fryer at 400°F (204°C). Meanwhile, season your potatoes for saving time. 3. To flavor, sprinkle pepper, salt, parsley over diced spuds, and mix all. Next, spray oil onto potatoes and put them in the air fryer basket at 400°F for 10 minutes. 4. Flip the diced potatoes during halfway cooking, then add chopped onion (optional). To achieve crispy perfection, cook for 5-10 minutes more. When they turn brown, take them out carefully. 5. Lastly, serve your delicious air fryer diced potatoes and enjoy them! Please visit our Shop! That's pretty easy to do. You can make a fast accompaniment dish without feeling guilty about eating fat. Only potatoes, oil, and seasonings are required, follow the 5 stages of the recipe presented earlier. For sure, the cooking time is 15 minutes at 400°F/204°C temperature, but if you desire a very crispy exterior or roast them, well, it takes more. Finally, it can be done perfectly for a breakfast or snack. Before this procedure, wash very well the potatoes, then peel them if you wish. Next, place the potato onto the cutting board. After that, slice uniform strips off lengthwise. Later, pile them up and cut small square pieces. In this step, be ready with all seasonings. Of course, you can. In addition, no matter what type of potato you choose to cook in an air fryer, there is no need to worry about making a mess in your kitchen since air fryer diced potatoes are simple to prepare. First, preheat your air fryer at 400°F (204°C), and then season your potatoes. Later, place them into the basket and cook them. You can cook them for 12 minutes, flipping them halfway through. Print Recipe An easy way to prepare these cubes of potatoes is to use an air fryer, preserving its pleasant flavor and even making them healthier than ever. Noticeably, with few ingredients, you'll be ready to start up this air fryer diced potatoes recipe. 4. Russet or Yukon gold potatoes 1 teaspoon olive oil or canola oil 1 teaspoon minced black pepper optional 1 teaspoon chopped parsley optional pinch of salt First, wash and rinse potatoes. Cut them into diced evenly. Then, preheat the air fryer at 400°F (204°C). Meanwhile, season your potatoes for saving time. To flavor, sprinkle pepper, salt, parsley over diced spuds, and mix all. Next, spray oil onto potatoes and put them in the air fryer basket at 400°F for 10 minutes. Flip the diced potatoes during halfway cooking, then add chopped onion (optional). To achieve crispy perfection, cook for 5-10 minutes more. When they turn brown, take them out carefully. Lastly, serve your delicious air fryer diced potatoes and enjoy them! Calories were estimated using an online nutrition calculator. As a rough guide, it is not intended to replace the advice of a professional dietitian. The exact values can vary depending on the exact ingredients used. Diced potatoes are a versatile dish that can serve as a hearty base for meals or a delightful side dish. With the rise of air fryers in modern kitchens, cooking diced potatoes has never been easier or healthier. The air fryer produces beautifully crispy potatoes without the need for excessive oil, giving you that delightful crunch in a fraction of the time. In this article, we will walk you through the process of cooking diced potatoes in the air fryer, ensuring a perfect result every time. Why Choose Air Frying for Diced Potatoes? Before we dive into the cooking process, it's essential to understand the advantages of using an air fryer for your diced potatoes. Healthier Option Air frying offers a significantly healthier alternative to traditional frying methods. With minimal oil required, you can enjoy crispy potatoes while cutting down on calories and unhealthy fats. This makes air-fried diced potatoes a guilt-free indulgence. Time Efficiency Air fryers are known for their speed. Cooking diced potatoes typically takes less time in an air fryer compared to conventional roasting or frying. Plus, the air fryer heats up rapidly, eliminating the need for preheating in many cases. Consistent Results Air fryers circulate hot air evenly, allowing for consistent cooking. Say goodbye to unevenly cooked potatoes that are burnt on one side and undercooked on the other. With an air fryer, you can achieve that perfect golden-brown exterior every time. Ingredients Required For crafting delicious air-fried diced potatoes, you'll need minimal ingredients. The basic recipe can be adapted based on your personal preferences and dietary needs: 2 pounds of potatoes (Yukon Gold or Russet work best) 2 tablespoons of olive oil or cooking spray Salt and pepper to taste Your choice of seasonings (garlic powder, paprika, rosemary, etc.). Step-by-Step Guide to Cooking Diced Potatoes in the Air Fryer 1. Preparing the Potatoes To start, you'll need to wash and peel (if desired) your potatoes. Washing Rinses the potatoes thoroughly under cold water to remove any dirt or residue. If you're using organic potatoes, you may choose to leave the skins on for added texture and nutrition. Dicing Once cleaned, cut the potatoes into even dice of about 1/4 inch. This ensures that they cook evenly. 2. Seasoning the Potatoes Place the diced potatoes in a large mixing bowl. Drizzle them with olive oil and toss until evenly coated. Season to taste with salt, pepper, and any additional spices you desire. Remember, the key to flavor is in the seasoning, so don't be shy! 3. Preheating the Air Fryer While not all air fryers require preheating, it's a good practice to do so for optimal results. Preheat your air fryer to 400°F (200°C) for about 5 minutes. This helps to create a crispy texture on the outside of the potatoes. 4. Cooking the Diced Potatoes Once preheated, add the seasoned diced potatoes to the air fryer basket. It's essential not to overcrowd the basket, as this can lead to steaming rather than frying. If necessary, cook in batches. Cooking Time: Set your air fryer to cook at 400°F (200°C). Cook the diced potatoes for approximately 15 to 20 minutes. Shake the basket halfway through to ensure even cooking and crispiness. 5. Checking for Doneness At the 15-minute mark, check the potatoes for doneness. They should be golden brown and crispy on the outside while tender on the inside. If they need more time, continue cooking in 2 to 3-minute increments until they reach the desired texture. 6. Serving the Diced Potatoes Once cooked, remove the diced potatoes from the air fryer and let them cool for a minute. You can serve them immediately or keep them warm in a low oven until you're ready to enjoy. Cooking Tips for Perfect Air-Fried Diced Potatoes To elevate your air-fried diced potatoes, consider the following tips: Use the Right Potatoes Different varieties of potatoes yield different results. Yukon Gold potatoes are known for their buttery texture, while Russets are starchy and crisp up wonderfully. Experiment with different types to find your favorite! Don't Skip the Oil Lightly coating your potatoes with oil is crucial for achieving that signature crispiness. If you're looking for a lower-calorie option, consider using an olive oil spray to lightly mist the potatoes. Add Fresh Herbs Fresh herbs, or even dried ones, can enhance the flavor profile of your diced potatoes. Consider adding rosemary, thyme, or even a sprinkle of Parmesan cheese just before serving for an added kick. Don't Overcrowd the Basket Aim to provide enough space for the hot air to circulate freely around the potatoes. This is essential for achieving that desired crispiness. When cooking for larger gatherings, take the time to do multiple batches instead of cramming everything into one. Creative Variations to Try Once you've mastered the basic recipe, feel free to get creative! Here are some inventive tips to customize your air-fried diced potatoes: Loaded Diced Potatoes Top your air-fried diced potatoes with shredded cheese, sour cream, chives, and bacon bits for a comforting loaded potato experience. Allowing the cheese to melt for the last few minutes of cooking can create a gooey delight. Spicy Diced Potatoes If you enjoy a kick, add some cayenne pepper or chili powder to your seasoning mix. This will give your potatoes a spicy twist that pairs perfectly with grilled meats or as a zesty side dish. Storing and Reheating Leftover Diced Potatoes If you have any leftovers, storing and reheating them correctly is essential to maintain their texture. Storing Leftover Potatoes Place cooled, leftover air-fried diced potatoes in an airtight container and store them in the refrigerator. They can last up to 3 to 5 days. Reheating Tips To bring back their crispiness, reheat the leftover diced potatoes in the air fryer for about 3 to 5 minutes at 350°F (180°C). This helps to revive their crunch without making them soggy. Conclusion Cooking diced potatoes in the air fryer is not just simple; it's an enjoyable culinary adventure that paves the way for endless possibilities. By following this comprehensive guide, you can create crispy, flavorful diced potatoes that serve as a splendid side dish or element in main courses. Whether you indulge in classic seasonings or get creative with your flavor preferences, the air fryer offers a reliable method that guarantees crispy, delicious results each time. So, gather your ingredients, preheat your air fryer, and start creating your own crispy diced potato masterpiece today! Whether it's an ordinary Tuesday night or a festive gathering, these air-fried potatoes are sure to be a hit. Happy cooking! What type of potatoes are best for air frying? The best potatoes for air frying are starchy varieties like Russet or Yukon Gold. These types of potatoes tend to yield a fluffy interior while developing a wonderfully crispy exterior when cooked in the air fryer. Russet potatoes are particularly popular for achieving that classic crispy texture due to their high starch content, which helps create the perfect contrast between crunchy and soft. Alternatively, you can also use red or new potatoes for a different texture and flavor. They have a waxy texture, which holds together well and won't become too mushy. The choice depends on your preference, but starchy potatoes are generally the best choice for maximum crispiness. How do I prepare the potatoes before air frying? Preparation is key to achieving perfectly crispy diced potatoes. Start by washing the potatoes to remove any dirt, and then peel them if desired. Once cleaned, cut the potatoes into even-sized cubes, roughly 1/2 to 1 inch in size. This ensures they cook uniformly in the air fryer, allowing for a consistent texture. After dicing, soak the potato cubes in cold water for at least 30 minutes. This step helps remove excess starch, resulting in a crisper finish when air-fried. Drain and dry the potatoes thoroughly before tossing them with a bit of oil and your choice of seasonings. Proper moisture removal will help the potatoes crisp up beautifully in the air fryer. What oil should I use for air-frying potatoes? When air frying potatoes, it's best to use oils with a high smoke point. Olive oil, avocado oil, or canola oil are great options. These oils not only help achieve that desirable crispy texture but also enhance the flavor of the potatoes. A couple of tablespoons of oil are usually sufficient to coat the diced potatoes without making them overly greasy. Additionally, you can experiment with flavored oils, such as garlic-infused or rosemary-infused oil, to add an extra layer of taste. Just be mindful of the quantity, as too much oil can lead to soggy instead of crispiness. Always toss the potatoes ensuring an even coating for the best results. How long do I cook diced potatoes in the air fryer? The cooking time for diced potatoes in an air fryer typically ranges from 15 to 25 minutes, depending on the size of the potato cubes and the specific model of your air fryer. It's generally recommended to start checking for doneness around the 15-minute mark. Giving them a shake or flipping them halfway through the cooking process ensures browning and crispiness. For optimal results, you may need to adjust the time based on your desired level of crispiness. If you prefer your potatoes extra crispy, you can increase the cooking time slightly. Always keep an eye on the scale, as air fryer models can vary in their heat distribution. Should I preheat my air fryer before cooking the potatoes? Preheat your air fryer to the desired temperature before adding the potatoes to help initiate the cooking process evenly from the start. Most air fryer models benefit from being preheated for about 5-10 minutes at the temperature you plan to cook the potatoes at. If you're unsure, refer to your air fryer's manual for the potato cooking temperature. Can I add seasonings to the potatoes before air frying? Absolutely! Adding seasonings before air-frying is a great way to enhance the flavor of your diced potatoes. You can use a simple mix of salt, pepper, garlic powder, paprika, or rosemary, or you can mix them with oil to create a special glaze. Just be cautious about the quantity; too much seasoning can overwhelm the natural taste of the potatoes. How can I store and reheat leftover air-fried diced potatoes? To store leftover air-fried diced potatoes, allow them to cool completely before placing them in an airtight container. They can be safely stored in the refrigerator for up to 3-4 days. If you want to keep them for a longer period, consider freezing them after they have cooled, but keep in mind that while they will remain safe to eat, the texture may change upon reheating. When it's time to reheat the leftovers, the air fryer is a fantastic option for restoring their crispiness. Heat them at a lower temperature, around 350°F for about 5-8 minutes, shaking the basket a few times to ensure even reheating. Alternatively, you can use a conventional oven, but air frying is quicker and yields better results for re-heating these delicious potatoes. I adore potatoes in pretty much any form. For me, a meal is never complete without some potato side dish and I'll highly admit that this carb is perhaps my biggest weakness. Whether you're craving golden-brown french fries, home fries, roast potatoes, or diced potatoes, the air fryer is a game-changer for creating the most delicious and crispy potatoes with minimal fuss – and minimal oil. [mc4wp form_id=4895] In this easy air fryer recipe, you can make really tasty crispy air fryer potatoes using various types of potatoes and a combination of spices and seasoning. And with only around 20 minutes of cooking time, you can whip up the perfect side dish in no time. Why air fryer diced potatoes? The air fryer offers a healthier alternative to deep-frying, as it requires only a small amount of oil to achieve a perfect crisp. Additionally, air frying reduces the excess starch on the potato surface, making your crispy air fryer potatoes much more of a guilt-free delight. Making crispy air fryer potatoes is not only easy but also opens up a world of possibilities for delicious side dishes. With simple ingredients, minimal prep, and a variety of seasonings to choose from, you can create the best crispy potatoes that will accompany any meal. What type of potatoes to use? When it comes to making crispy potatoes in the air fryer, the best results are achieved with potatoes that have a blend of waxy and floury characteristics. Here in the UK, I like to use King Edwards and Maris Pipers. This combination ensures that the outside of the diced potato is crunchy, whilst maintaining its shape. These also work well for roast potatoes, too. Other types of potatoes that work include russet potatoes, Yukon gold potatoes, and red potatoes. Experimenting with different types of potatoes and adjusting seasoning to your taste preferences will help you discover your favorite combination for crispy air fryer potatoes. How to achieve extra crispiness? For crispy air fryer diced potatoes extra crispiness, start by soaking the potatoes before cooking, so that you remove as much of the starch as possible. Too much starch can mean potatoes don't cook evenly and also create a sticky texture on the outside, which inhibits them from getting that all-important golden brown crispy texture. Once your potatoes are cubed, put them in a large bowl and cover with cold water for around half an hour or even longer, then rinse them and make sure to pat dry with a clean tea towel or paper towel. If you're short on time, I find that even soaking them in cold water makes all the difference. Here's a list of ingredients: How to cook diced potatoes in an air fryer Start by peeling your potatoes and then dicing them into even-sized cubes. They don't have to be perfectly uniform – around 2cm/1 inch cubes are fine. Then it's at this point you can soak and rinse your dice potatoes in cold water to remove excess starch. Make sure to pat them as dry as possible with paper towels or a clean tea towel. Now it's time to season to perfection. Add the diced potatoes to a large bowl and then add the olive oil, garlic powder, paprika, onion powder, salt, and oregano. The beauty of this recipe lies in the ability to experiment with different seasonings to suit your taste buds – for instance, if you'd prefer these to be fiery and spicy, you could add cayenne pepper or chili powder. Don't be shy – give the potatoes a good shake in the bowl to ensure an even coating. How long to cook diced potatoes in the air fryer? Preheat your air fryer, to around 200°/400°F, or as per your air fryer's instructions. Put the seasoned potato cubes into the air fryer basket, spreading them out in a single layer. If needed, cook in batches to avoid overcrowding, as the hot air needs room to be able to make the diced potatoes as crispy as possible. Dependent on your air fryer model you'll want to air fry your diced potatoes for about 20-25 minutes at 195°/380°F, making sure to keep an eye on them – giving your air fryer basket a shake several times during cooking. When the diced potatoes are golden brown and have a crispy skin, they're ready to come out of the air fryer. I like to sprinkle some fresh parsley over the top before serving, but this is entirely optional. What can I serve them with? Air fryer diced potatoes are the perfect side dish to so many meals including meats such as chicken, beef, or lamb. It's also a great breakfast potato served alongside your bacon or eggs or even added to burritos or kebab wraps. If you're anything like my kids, who love crispy potatoes, then you can devon them on their own with some tomato ketchup or mayonnaise. Different seasonings have fun and experiment with different flavor combinations. I also like to make air fryer Greek potatoes, or spicy cajun potatoes. Why not give these a go below: Lemon juice and oregano, then sprinkle some feta cheese over the top before serving? What about leftovers? If you happen to have leftovers (which is a rare occurrence!), store them in an airtight container and you can keep in the fridge for up to three days. Reheat them in the air fryer for a few minutes to maintain their crispiness. These crispy air fryer potatoes can also be frozen for up to three months, making them an excellent option for those hectic days when you need a quick and delicious side dish. Just cook them from frozen in the air fryer for around 20-25 minutes at around 180°/320°F. Tips to help you get crispy diced potato in the air fryer Start by peeling your potatoes and then dicing them into uniform cube pieces. This helps in even cooking, ensuring that all pieces achieve the desired level of crispiness. Preheat your air fryer before adding the potatoes. This jump-starts the cooking process and contributes to a crispy exterior. Avoid overcrowding the air fryer basket. Arrange the potato pieces in a single layer to allow proper air circulation, promoting even cooking and crispiness. While the air fryer uses less oil than deep frying, using a bit of oil is still essential for achieving crispy results. Toss the potatoes in a small amount of olive oil or vegetable oil before air frying. Shake or toss the potatoes halfway through the cooking time to ensure that all sides are exposed to the hot air, promoting even browning. 500 g potatoes around three large ones! 1 teaspoon garlic powder! 1 teaspoon onion powder! 1/2 teaspoon dried oregano! 1/2 teaspoon paprika! 1/2 teaspoon sea salt! 1 tablespoon olive oil or vegetable oil! Peel your potatoes and then carefully slice into cubes. Put them in a large bowl, and fill with cold water. Soak for at least 10 minutes, before rinsing and then patting dry with a kitchen towel or a clean tea towel. Add the potatoes to another bowl, then add the olive oil, paprika, salt, garlic powder, onion powder, and oregano. Using your hands give it all a good mix so the potatoes are evenly coated. Add the seasoned potato cubes into the air fryer basket, making sure they're in a single layer. You may have to do two batches. Cook for 20-25 minutes at 195°/380°F (dependent on your air fryer model) and make sure to shake the basket a few times to help the potatoes cook evenly and become crispy. Once the diced potatoes are golden brown and crispy, they're ready to serve alongside your favorite meals. I like to sprinkle some fresh parsley on top before serving. Calories: 569kcalFat: 28.1g Please let me know how these air fryer potatoes turned out for you. Leave a comment below and tag @cooksimplicity on Instagram. If you'd like more food inspiration, check out my index. Crispy on the outside and creamy on the inside, these crispy air fryer diced potatoes are the perfect side dish that's both crispy and full of flavor, you're gonna love these air fryer diced potatoes! Perfectly seasoned and cooked to golden brown perfection, these air fryer potatoes are sure to become a favorite in your kitchen. It's the perfect side dish for any protein or veggie and is a much healthier option than French fries. You can even serve this dish at breakfast alongside eggs or pancakes. Plus, these potatoes are so easy to make in the air fryer! In just about 20 minutes, you can whip up the perfect dish. That's a fraction of the cooking time you would need to bake them in the oven. And they get a whole lot crispier in the air fryer while still remaining soft and buttery in the center. Want to learn more about the pros and cons of air frying? Read my post on why you need an air fryer in your life. Jump to Crispy Texture: The air fryer's circulating hot air cooks the potatoes to crispy perfection while maintaining a soft and creamy center. Time-Saving: With the air fryer, you can achieve crispy potatoes in a fraction of the time it takes to oven-roast them. It's the perfect recipe for busy weeknights. Versatility: These crispy air fryer potatoes are incredibly versatile and are a delicious side dish for a wide range of main dishes. They're even great for breakfast. Healthy Option: Using the air fryer requires less oil compared to traditional deep frying methods, making these potatoes a healthier alternative. Family-friendly: The whole family will love these crispy potatoes! Although sweet potatoes often steal the spotlight for their health benefits, regular potatoes also provide important nutrients like potassium, vitamin C, and fiber. The skin contains a good amount of these nutrients so try to leave them on when you can. One of the best-kept secrets to achieving irresistibly crispy potatoes is a simple yet effective step: soaking them in water before cooking. This pre-cooking technique may seem counterintuitive, but it works wonders in enhancing the texture and crispiness of your potatoes. Soaking the diced potatoes in cold water helps to remove excess starch from the surface, which is one of the culprits behind soggy and limp potatoes. As the potatoes soak, the starches leach out into the water, resulting in a crispier exterior when cooked. To soak your diced potatoes, simply place them in a large bowl of cold water and let them sit for at least 10 minutes, or up to several hours if time allows. During this time, you'll notice the water becoming cloudy as the starches are released from the potatoes. After soaking, be sure to drain and thoroughly pat dry the diced potatoes with paper towels before seasoning and cooking them in the air fryer. Removing excess moisture ensures that the potatoes crisp up evenly and develop a golden brown crust when cooked. Ingredient notes and substitutions: See recipe card at the end of the post for full ingredient list and amounts. Potatoes: I like to use either red potatoes or Yukon golds and leave the skin on. You can also use white potatoes, yellow potatoes, Russet potatoes or even sweet potatoes. They get nice and crispy on the outside and soft and creamy on the inside. If you leave the skin on, I'm sure you'll scrub them well. Olive oil: I like to use oil that's rich in heart-healthy monounsaturated fats. You can also use other types of oil like avocado or olive oil. To learn more, read my post on the best oils for the air fryer. Garlic powder: Use fresh garlic powder for fresh garlic taste. If you want to keep it stored for longer, store it in an airtight container. Paprika: not baked, spicing up the potatoes along with the salt and garlic powder. Step 1: Soak them in cold water for 10 minutes. Step 2: Drain the potatoes and dry them off with a kitchen towel or paper towel. Toss them in a large bowl with oil, salt, and garlic powder. Step 3: Transfer potatoes to a serving bowl and garnish with fresh parsley. Cut them in batches if needed. Step 4: Preheat your air fryer to 370°F. Place the seasoned cubed potatoes in a single layer in the air fryer basket. Step 5: Cook potatoes 14-15 minutes. Preheat the basket a good shake to toss the potatoes halfway through cooking. Step 6: Transfer potatoes to a serving bowl and garnish with fresh parsley. Cook them in batches if needed. Shake the basket halfway through cooking so that they brown evenly on all sides. The final cook time will depend on the make and model of your air fryer. I recommend checking on the potatoes during the last few minutes to make sure they're not browning too quickly. Leftover potatoes can be stored in an airtight container in the fridge for up to 5 days. Recommended Air Fryer Accessories Perforated Parchment Sheets Perforated Silicone Mats You can line your air fryer basket with parchment paper or silicone mats. These are great for use with one-time-use perforated parchment sheets. They come in different shapes, sizes and colors- white or brown (unbleached). You can also buy square or round mats. The holes allow hot air to circulate around the food prevent it from sticking. These diced potatoes are very versatile and can be spiced up to your liking! Use this recipe as a guideline and add your favorite seasonings. Here are a few ideas: Mediterranean- Rosemary, thyme, oregano, herbs de Provence Cajun- paprika, onion powder, garlic powder, cayenne Tex Mex- chili powder, cumin Indian- curry powder, turmeric, coriander, garam masala Garlic- parmesan garlic powder, and fresh parmesan cheese sprinkled on top before serving. Make them in the air fryer with a handful of budget-friendly pantry ingredients in just 20 minutes! If you're looking for a hassle-free side dish that's both crispy and full of flavor, you're gonna love these air fryer diced potatoes! Perfectly seasoned and cooked to golden brown perfection, these air fryer potatoes are sure to become a favorite in your kitchen. It's the perfect side dish for any protein or veggie and is a much healthier option than French fries. You can even serve this dish at breakfast alongside eggs or pancakes. Plus, these potatoes are so easy to make in the air fryer! 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