

Air Fryer Baked Potatoes

The keys to this recipe are simple: use potatoes that are about the same size, and do not crowd your air fryer. You want the space in your air fryer to be about 40% empty.

There is no need to oil and salt your potatoes before putting them in the air fryer, either. The skins will become fairly crispy because of the hot air flowing around them. If anything, the oil will prevent water from evaporating from the inside of the potato, resulting in a mealy, rather than a fluffy potato. (Also, water is not soluble in oil, so the salt flavor will not penetrate into the potato. You can always try *brining* your potatoes.)

You also don't need to poke your potatoes with a fork or knife. Again, the idea here is to release moisture as the potato cooks so that it becomes fluffy, but the hot air action will quickly seal those holes.

Ingredients

- 2-3 medium russet potatoes, scrubbed clean

Method

1. Scrub the potatoes until they are clean and wipe them dry.
2. Heat the air fryer to 400°.
3. Add the potatoes to the air fryer and cook for 20 minutes.
4. Turn the potatoes over and cook another ten minutes.
5. Check for doneness. If potatoes are not done, cook another 5-10 minutes.
6. Remove the potatoes when done, cut a long "X" in the top, and push the ends together. Allow steam to escape for a few minutes before adding butter or sour cream.