

Air Fryer Baked Potatoes

For a baked potato with the crispiest skin and a light and fluffy interior, don't turn on the oven. Use the air fryer instead! Air fryer baked potatoes take less time and energy to cook.

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Air Fryer Baked Potatoes

PREP TIME	3 mins
COOK TIME	40 mins
TOTAL TIME	43 mins
SERVINGS	4 servings
YIELD	4 medium baked potatoes

Ingredients

- 4 medium to medium-large russet potatoes (about 10 ounces each)
- 1 tablespoon olive oil, divided
- 1/2 teaspoon kosher salt, divided, plus more for serving
- Freshly ground black pepper, unsalted butter, shredded sharp cheddar, sour cream, and/or scallions, for serving (as desired)

Method

1. Prepare the air fryer and potatoes:

Preheat the air fryer to 390°F if your air fryer requires preheating. If your air fryer has multiple settings, use the “air fry” setting.

Wash and scrub the potatoes and pat them dry with a towel.

Poke each potato all around about 16 times with a fork. Rub each potato with 3/4 teaspoon olive oil and 1/8 teaspoon kosher salt.

2. Air fry the potatoes:

Place the potatoes into the basket of the air fryer, leaving about 1 inch between each potato.

Return the basket to the fryer and cook at 390°F until the potatoes are fork tender and the skin is golden brown and crisp, 40 to 50 minutes, flipping each potato halfway through cooking.

SIMPLE TIP!

Oftentimes, the skin of the potatoes can become very crisp and a bit more difficult to pierce with a fork if the fork is on the duller side. If you find this to be the case, you can check the tenderness of the potato with the tip of a paring knife. The knife should be able to slide right through the potato.

3. Serve:

Remove the potatoes from the air fryer with a pair of tongs. Using a sharp knife, slice each potato through the top lengthwise (without cutting all the way through) to reveal the steamy interior.

Use a fork to fluff the insides of the potato. Season and top as desired with more salt, freshly ground black pepper, unsalted butter, shredded sharp cheddar, sour cream, and/or scallions. Serve immediately while the insides are still hot and the skin is still crispy.

The potatoes can be stored in an airtight container in the refrigerator for up to 3 days.

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NUTRITION FACTS (PER SERVING)

305	4g	61g	7g
CALORIES	FAT	CARBS	PROTEIN

Nutrition information is calculated using an ingredient database and should be considered an estimate. In cases where multiple ingredient alternatives are given, the first listed is calculated for nutrition. Garnishes and optional ingredients are not included.

