

Air Fryer Breakfast Potatoes (Home Fries)

Prep: 5 minutes • Cook: 20 minutes

Crispy, well-seasoned home fries made in the air fryer with a touch of Dijon for savory depth—golden outside, tender inside, and light on oil.

Ingredients

- 1 1/2 lb potatoes (Yukon Gold or Russet; about 5 cups)
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons dijon mustard (or grainy mustard)
- 1 1/2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 teaspoon fine sea salt
- 1/2 teaspoon black pepper

Instructions

1. Dice the potatoes into 1/2-inch (1.3 cm) cubes and add to a large bowl.
2. Drizzle with olive oil and toss until evenly coated.
3. Add dijon mustard, garlic powder, onion powder, paprika, salt, and black pepper; toss to coat evenly.
4. Spread the seasoned potatoes into a single layer in the air fryer basket.
5. Air fry at 400°F (200°C) for about 20 minutes until golden brown and tender, shaking the basket halfway through.
6. Taste and adjust seasoning with more salt and pepper if needed. Serve hot, optionally with a dipping sauce.

Tags: Air Fryer, Breakfast, Potatoes, Vegan, Gluten Free, Home Fries
