

TexMex Air Fryer Hash Browns

Oscar · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

Use an air fryer to make this crispy tasty potato hash featuring bell peppers and jalapenos with TexMex seasoning

Ingredients

- - 1 ½ pounds potatoes
- peeled and cut into 1-inch cubes - 1 tablespoon olive oil - 1 red bell pepper
- seeded and cut into 1-inch pieces - 1 small onion
- cut into 1-inch pieces - 1 jalapeno
- seeded and cut into 1-inch rings - ½ teaspoon olive oil - ½ teaspoon taco seasoning mix - ½ teaspoon ground cumin - 1 pinch salt and ground black pepper to taste

Instructions

1. Soak potatoes in cool water for 20 minutes. Preheat the air fryer to 320 degrees F (160 degrees C). Drain the potatoes
2. dry them with a clean towel
3. and transfer to a large bowl. Drizzle 1 tablespoon olive oil over the potatoes and toss to coat. Add them to the preheated air fryer basket. Set the timer for 18 minutes. Put bell pepper
4. onion
5. and jalapeno in the bowl previously used for the potatoes. Sprinkle in 1/2 teaspoon olive oil
6. taco seasoning
7. ground cumin
8. salt
9. and pepper. Toss to coat. Transfer potatoes from the air fryer to the bowl with the vegetable mixture. Return the empty basket to the air fryer and raise the temperature to 356 degrees F (180 degrees C). Quickly toss the contents of the bowl to mix the potatoes evenly with the vegetables and seasoning. Transfer mixture into the basket. Cook for 6 minutes
10. shake the basket
11. and continue cooking until potatoes are browned and crispy
12. about 5 minutes more. Serve immediately. Cook's Notes: Make sure to use fresh potatoes as old ones don't crisp well. Do not leave the seeds inside the peppers. They will burn and explode. If you want more heat
13. add extra jalapenos or use a spicier pepper like serrano or habanero.