

MAKES 1 BAKED POTATO

Cadry Nelson

Air fryer baked potato with all the fixins



5 based on 2 review(s)

Get ready for the best baked potato of your life - made in the air fryer! This method delivers a perfectly crisp peel and pillowy interior. Stuff it with any or all of your favorite toppings.

3 min

Prep Time

35 min

Cook Time

38 min

Total Time

Ingredients

For the baked potato

- 1 medium Russet potato
- 1 teaspoon organic canola oil
- 1/4 teaspoon onion powder
- 1/8 teaspoon coarse salt

For the toppings - Any or all of the following

- Dollop of vegan butter
- Dollop of vegan cream cheese or sour cream (Kite Hill chive cream cheese is my favorite.)
- 1 strip seitan bacon, diced and browned in skillet with oil
- 1 Tablespoon sliced kalamata olives
- 1 Tablespoon chopped chives
- Salt & pepper, to taste

Instructions

1. Using a knife, poke holes into a medium sized Russet potato. Rub the potato with oil, onion powder, and coarse salt. Put in the air fryer.
2. Set the air fryer to 390 degrees. Cook for 35 - 40 minutes, turning once halfway through. (The time will vary depending on the size of your potato.) If the potato gets too dark on the outside, lower the temperature to 370 degrees. When a fork pierces into the potato easily, it's done.
3. Cut through the potato and fill with any or all of the optional toppings.

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