

POTATO BITES

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INGREDIENTS

4 cups mashed potatoes
3 oz softened cream cheese
3 eggs
2 tbsp chives - chopped
1/2 cup grated Parmesan * more for sprinkling on top
1/2 tsp garlic powder or granulated garlic
1/2 tsp salt
1/4 tsp pepper
1 cup bread crumbs - seasoned
1 cup flour - seasoned
Oil - for frying

INSTRUCTIONS

- 1. Set up your dredging station with 3 medium bowls/dishes:**
Place flour (season with salt and pepper or any seasoning) in first bowl, in second bowl whisk 2 eggs, and in third bowl add breadcrumbs and season (Italian seasoning or any thing you like).
Set up the bowls where you have plenty of space to work and place a cookie sheet next to them so you can put dredged potato balls onto this.
- 2. Heat up your oil in deep frying pan (or pot) to 350 f. Keep an eye on this as you don't want your oil to get too hot while prepping your potato bites! **You may choose to go the air fryer route, but they are more fragile.**
- 3. In a large bowl, mix potatoes, cream cheese, 1 egg, Parmesan cheese, garlic, salt, pepper and mix well. If you would like to add ham, bacon, or any other meat here, go for it!**
- 4. Using a cookie scoop or spoon, scoop potato mixture and then roll until it is round. Before dredging, be sure to keep one hand for wet ingredients and the other hand for dry ingredients or it will be very messy! Now you can take your potato ball and dredge in flour lightly, then place into egg, then place into breadcrumbs. Continuing until all the potato mixture is gone.**
- 5. Check your oil temperature before you begin frying. Set your potato balls next to pan/pot. On the other side of your pot/pan, place a sheet pan covered with paper towels to set fried potato bites onto. Be sure to only place 3-5 balls into the oil and give plenty of space between them. Use tongs to turn and remove from oil. Start with 1 1/2 minutes and just be sure to remove before breaking open. When removing from oil, carefully place onto paper towels and then sprinkle with additional Parmesan if you would like!**
- 6. Enjoy now or let cool to freeze!**