

chattavore

CHEESY MASHED POTATO BITES

Serves 2-4

Prep time 20 minutes

Cook time 15 minutes

- 2 cups cold, leftover mashed potatoes
 - 2 strips bacon, cooked and chopped
 - 2 ounces (1/2 cup) cheddar cheese, grated
 - 2 green onions, thinly sliced
 - 1/4 cup all-purpose flour
 - 1 cup panko crumbs
 - 2 tablespoons canola or vegetable oil
 - Sour cream or ranch dressing, for serving (optional)
1. Preheat the oven to 450 degrees.
 2. In a medium bowl, combine the mashed potatoes, bacon, cheese, green onions, and flour. Scoop tablespoon-sized balls of the mashed potato mixture onto a baking sheet.
 3. Carefully press the balls of mashed potato mixture into discs and coat completely in panko crumbs. Place back on the baking sheet.
 4. Drizzle the oil onto another baking sheet and brush the oil all over the sheet. Place the baking sheet in the oven and preheat until smoking, about 8 minutes. Remove from the oven and place the coated mashed potato bites onto the hot baking sheet. Bake for 8 minutes.
 5. Remove the mashed potato bites from the oven. Carefully flip each bite. Rotate the pan and place it back into the oven. Bake for another 7-8 minutes, until lightly browned on both sides. Serve immediately with sour cream or ranch dressing for dipping.