



AIR FRYER CHEESY MASHED POTATO PUFFS

Description

Ingredients

- Mashed Potatoes: 710 ml 3 cups, chilled
- Cheddar Cheese: 240 ml 1 cup, shredded
- Egg: 1 large
- Chives: 60 ml 1/4 cup, chopped
- All-Purpose Flour: 60 ml 1/4 cup
- Garlic Powder: 1/2 teaspoon
- Salt and Pepper: To taste
- Parmesan Cheese: 120 ml 1/2 cup, grated
- Grease: For the muffin pan

Instructions

1. Begin by preheating your air fryer to 400°F (200°C) and greasing a mini muffin pan. (I use oven air fryer but you can make it in basket air fryer too)
2. Mix the cold mashed potatoes with shredded cheddar, chives, flour, garlic powder, salt, and pepper. Add the egg and blend well.
3. Shape the mix into balls, roll in Parmesan, and press into the muffin cups.
4. Bake until the edges turn golden, about 15-20 minutes.
5. Cool slightly, then serve and relish the cheesy goodness.

Amount Per Serving

Calories: 1 kcal

Serving: 1 servings, Carbohydrates: 21.5 g, Protein: 22.5 g, Fat: 3.5 g, Saturated Fat: 1 g, Cholesterol: 69 mg, Sodium: 426.5 mg, Fiber: 1.5 g, Sugar: 1.5 g

Category

1. Air Fryer Recipes

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