



Best and easy recipe

## Description

## Ingredients:

The following ingredients are needed: three cups of cold mashed potatoes, one big egg, one cup of shredded cheddar cheese, quarter cup of chopped chives, quarter cup of all-purpose flour, and half a teaspoon of garlic powder.

1/4 cup of grated Parmesan cheese, reserved for rolling

â?? Ghee or cooking spray for use in pans

## PREPARATION:

1. Spray or oil a small muffin tin with cooking spray and set oven temperature to 400 degrees Fahrenheit (200 degrees Celsius).
2. In a large mixing basin, thoroughly incorporate the chopped cheddar, chives, cold mashed potatoes, egg, flour, garlic powder, salt, and pepper.
3. Coat each dough ball with grated Parmesan cheese after rolling it into 1-inch balls.
4. Carefully push the greased potato balls into the muffin panâ??s cavities to create a puff shape.
5. Puffs should be baked for around 15 to 20 minutes, or until they turn a golden brown and are somewhat crunchy on top.

Step 6: After a few minutes of cooling, take them out of the pan. Serve when still warm and savor the sight of them vanishing!

Changes & Hints â?? Incorporate other components for a novel touchâ??imagine crumbled cooked bacon, sliced jalapeÃ±os for heat, or substitute cheddar with your preferred combination of cheeses.

Instant mashed potatoes are a time-saving alternative that you may use in a pinch. It is important to wait until the mixture reaches room temperature before handling it.

These little puffs are perfect for freezing. Freeze them on a baking sheet for a few minutes when they've cooled entirely, and then put them in a freezer bag. Reheat them in the oven until crisp and toasty, then serve.

Reduce the fat content by replacing half of the potatoes with mashed cauliflower and adding low-fat cheese. Even with a few less calories, it tastes fantastic.

Do not be hesitant to experiment with your cuisine; after all, the joy of cooking is in giving it your own twist. If you're looking to expand your culinary horizons, start with these Cheesy Mashed Potato Puffs.

Enjoy !

### Category

1. Grandma Recipes

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### Author

rauf

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