



cheese fries made from boiled potatoes

Description

Boiled potato fries topped with cheese. Verify that this is I am in love with it. The kids aren't going to eat all those boiled potatoes, so I decided to make this snack. No worries at all. Am I allowed to mention that it's a tasty way to eat potatoes? Ha ha!

two portions

In less half an hour

What You Need:

Spud Detergent

Garlic powder, olive oil,

Garlic powder, Parmesan cheese

Recipe Preparation

METHOD 1/8

Mash the potatoes after boiling.

Phase 2

Combine the mashed potatoes with 2 tablespoons of flour, parsley powder, pepper, and a generous amount of cheese powder. Mix the mixture well.

SECTION 3/8

Arrange the potato kneaded in a basin. Dough that is too muddy will stick to the bowl. To make it more or less moist, add flour as needed.

LEAP 4/8

Then form it into a stick size piece. Using a knife, you may carefully peel the potato slices one by one.

Measure 5/8

Drizzle with a touch more oil. Chop the potatoes and cook them.

METHOD 6/8

The frying time is minimal when using cooked potatoes, so if the surface gets golden, I consider it a success.

METHOD 7/8

After removing the oil, place it on a cooling net to allow it to cool down a bit.

Stage 8

You can stop now by placing the cooked potatoes in a bowl. It's a breeze to cook. It has a pleasant aroma and a savory, salty flavor thanks to the cheese powder. Whether dipped in ketchup or eaten on its own, it's delicious.

Category

1. Grandma Recipes

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Author

rauf

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