



## Cheesy Mashed Potato Puffs

### Description

Is there anything more comforting than a big scoop of creamy, buttery mashed potatoes? Theyâ??re the quintessential side dish that just makes a meal feel complete.

Prep Time: 10 minutes mins

Cook Time: 20 minutes mins

Total Time: 30 minutes mins

Servings: 24 mini puffs

### Ingredients

- 3 eggs beaten
- 2 cups mashed potatoes at room temperature
- 1 cup shredded Monterey Jack cheese divided
- 1/4 cup finely chopped fresh chives plus more for garnish
- Salt and pepper to taste
- Sour cream for serving (optional)

### Instructions

- Preheat oven to 400Â°F. Lightly grease a 24-cup mini muffin tin and set aside.
- In a large bowl, whisk together the mashed potatoes, beaten eggs, 3/4 cup of the shredded cheese, and chives until fully combined. Season with salt and pepper to taste.
- Use a small scoop or spoon to portion the potato mixture into the prepared muffin tin cups, filling them nearly to the top.
- Top each puff with the remaining 1/4 cup shredded cheese.
- Bake for 15-20 minutes until puffed, set, and lightly golden brown on top.

- Let cool for 5 minutes, then use a butter knife or offset spatula to gently remove the puffs from the tin.
- Serve warm, garnished with extra chopped chives and dollops of sour cream if desired. Enjoy!

## Notes

- Be sure to let any freshly made mashed potatoes cool completely before mixing in the eggs.
- Don't overmix the potato mixture or it can become dense and gummy.
- Use a small cookie or portion scoop to easily fill the muffin tin cups.
- For crispier puffs, use a standard muffin tin instead of a mini one.
- Bake puffs on the lower oven rack for optimal browning.
- Let puffs rest for 5 minutes before removing from tin so they can set up.

## Category

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