



Garlic Parmesan Air Fryer Potato Cakes

Description

Ingredients

- 2 cups mashed potatoes. Not too liquidy or too runny.
- 1 egg
- 3 garlic cloves, finely minced. Can sub for garlic powder.
- 3 Tablespoons All-purpose flour. Can sub for flour of choice.
- 1/2 cup grated parmesan cheese. Can sub with cheddar cheese or cheese of choice + 1/2 cup parmesan for coating
- 1 teaspoon Italian seasoning. Can sub for seasoning of choice.
- 1/2 cup breadcrumbs or Panko.
- Salt and pepper to taste.

For garnish:

- Fresh chopped parsley for garnish. Can sub with green onions or fresh dill, finely chopped.
- A dollop of sour cream on top of each potato cake.
- Bacon crumbles.

Instructions

1. In a large bowl, add the mashed potatoes, egg, minced garlic, 1/2 cup grated parmesan cheese, seasoning, salt & pepper, and 3 tablespoons of all-purpose flour. Mix until all ingredients are well combined.
2. Place 1/2 cup parmesan cheese and 1/2 cup breadcrumbs in a shallow dish and mix them together.
3. Divide the potato mixture into 8 equal parts and using your hand form 8 patties. approximately 1/2 to 3/4 inch thick. Roll the patties in the parmesan/breadcrumbs mixture to coat.
4. Spray the Air fryer basket tray with spray oil or lightly brush with oil.
5. Preheat the air fryer to 375F/190C for 3 minutes.

6. Carefully place mashed potato patties into an air fryer basket/tray. Do not overcrowd, give them some space.
7. Air fry mode 375F/190C 8 minutes, flipping halfway. Once flipped on the other side, be sure to spray again. In other words, cook 4 minutes per side or until the breading crisps up and reach golden color with brownish spots.
8. Let them cool for a few minutes. Garnish with chopped parsley, sour cream on top, bacon crumbles, and scallions, if desired.

Category

1. Air Fryer Recipes

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