



Potato Rolls with Chicken

Description

Ingredients:

- **3 large potatoes**, boiled and mashed
- **1 cup shredded cooked chicken**
- **1 small onion**, finely chopped
- **1 garlic clove**, minced
- **1/2 cup grated cheese** (mozzarella or cheddar)
- **1/4 cup fresh parsley**, chopped
- **1 teaspoon salt**
- **1/2 teaspoon black pepper**
- **1/2 teaspoon paprika** (optional)
- **1/4 teaspoon nutmeg** (optional)
- **1 egg**
- **1/2 cup breadcrumbs** (optional, for extra crispiness)
- **1/2 cup grated cheese** (for topping)

PREPARATION:

Start by preheating your oven and preparing the filling. SautÃ© the onion and garlic until soft, then mix in the shredded chicken, salt, pepper, and paprika. Add parsley and grated cheese to the filling for extra flavor. Next, prepare the potato dough by combining mashed potatoes with an egg and breadcrumbs. This mixture will form the outer layer of the rolls.

To assemble the rolls, take a portion of the potato dough and flatten it into a rectangle. Place a spoonful of the chicken filling in the center, then carefully roll the dough around the filling, sealing the edges. Place the rolls on a baking tray, sprinkle with grated cheese, and bake until golden brown.

Once baked, let the rolls cool slightly before serving. They are best enjoyed warm, with a dipping sauce of your choice. The combination of creamy potatoes and savory chicken makes these rolls a crowd-pleaser.

How to Make

Making Chicken and Potato Rolls is a straightforward process that involves preparing the filling, shaping the rolls, and baking them. The key is to ensure the potato dough is smooth and easy to work with, so it holds the filling well. When assembling, make sure the rolls are tightly sealed to prevent the filling from leaking out during baking.

Baking the rolls at the right temperature ensures they develop a crispy exterior while remaining soft and flavorful inside. The addition of grated cheese on top adds a delicious cheesy crust that enhances the overall texture and taste.

These rolls are versatile and can be made ahead of time, making them a convenient option for busy days. They are also a great way to use up leftover mashed potatoes and cooked chicken, reducing food waste while creating a delicious meal.

Variations

For a vegetarian version, replace the chicken with sautéed vegetables like spinach, mushrooms, or bell peppers. You can also add cooked lentils or beans for a protein-packed alternative. The filling can be customized to suit your preferences, making these rolls adaptable to different diets.

If you prefer a spicier flavor, add chili flakes, cayenne pepper, or a dash of hot sauce to the filling. For a richer taste, mix cream cheese or sour cream into the potato dough. Experimenting with different herbs and spices can also create unique flavor profiles.

For a gluten-free option, skip the breadcrumbs or use gluten-free breadcrumbs. You can also substitute the breadcrumbs with almond flour or crushed gluten-free crackers. These variations ensure that everyone can enjoy this delicious dish, regardless of dietary restrictions.

Tips

To achieve the perfect texture, make sure the mashed potatoes are smooth and free of lumps. If the dough feels too sticky, add a little more breadcrumbs to make it easier to handle. Chilling the dough for a few minutes before shaping can also help.

When assembling the rolls, avoid overfilling them, as this can cause the filling to spill out during baking. Use a light hand when rolling to ensure the dough is evenly distributed around the filling. This will help the rolls hold their shape and cook evenly.

For extra crispiness, brush the rolls with melted butter or olive oil before baking. You can also broil them for the last few minutes of baking to achieve a golden, crispy top. These small touches can elevate the dish and make it even more enjoyable.

How to Store

Chicken and Potato Rolls can be stored in an airtight container in the refrigerator for up to three days. To reheat, place them in the oven or toaster oven until warmed through. This helps maintain their crispiness better than microwaving.

For longer storage, you can freeze the rolls before baking. Place them on a baking tray and freeze until solid, then transfer to a freezer-safe bag or container. When ready to bake, simply place the frozen rolls on a baking tray and bake, adding a few extra minutes to the cooking time.

Conclusion

Chicken and Potato Rolls are a versatile and delicious dish that can be enjoyed in many ways. Their creamy potato exterior and savory chicken filling make them a comforting treat that appeals to both kids and adults. With simple ingredients and easy preparation, they are a great addition to any meal.

Whether you stick to the classic recipe or experiment with variations, these rolls are sure to become a favorite in your kitchen. Serve them as a snack, appetizer, or light meal, and enjoy the delightful combination of flavors and textures. Happy cooking!

Enjoy !

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