

Crispy Garlic Butter Potato Cheese Bombs Are the Golden, Cheesy Side You've Been Waiting For

Why These Potato Cheese Bombs Steal the Show



OVEN
400°F

TIME
12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 large potatoes, peeled and cut into cubes
1 cup grated cheddar cheese
... cup grated Parmesan
... cup chopped fresh parsley
4 tablespoons butter
2 garlic cloves, minced
Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat and Prep: I preheat my oven to 400°F (200°C) and lightly grease a baking sheet-or line it with parchment paper for easy cleanup.
- 2.** Boil and Mash the Potatoes: In a pot of salted water, I boil the diced potatoes until fork-tender-usually about 10-12 minutes. Then I drain and mash them in a large bowl until smooth.
- 3.** Add the Cheesy Goodness: While the mashed potatoes are still warm, I stir in the cheddar, Parmesan, chopped parsley, and season with salt and pepper. The cheese melts slightly into the potatoes and creates a soft, savory base.
- 4.** Shape the Bombs: I scoop heaping spoonfuls of the mixture and roll them into small balls-about the size of a golf ball. I arrange them evenly spaced on the prepared baking sheet.
- 5.** Pro tip: Lightly wet hands or use a small cookie scoop to make shaping easier and less sticky.
- 6.** Make the Garlic Butter: In a small saucepan, I melt the butter over medium heat and sauté the minced garlic until just golden and fragrant-about 1 minute. Then I remove it from the heat.
- 7.** Brush and Bake: I brush each potato ball generously with the garlic butter, making sure to get all those little bits of garlic on top. Then I bake them for 20-25 minutes, or until they're golden brown and crisp on the edges.
- 8.** Serve Hot: Right out of the oven, I give them one last brush of any leftover garlic butter (if I haven't already eaten it with bread) and maybe a sprinkle of flaky salt or extra parsley for a finishing touch.

