

Crispy Cheddar-Stuffed Mashed Potato Pancakes That Melt in Your Mouth

Leftover mashed potatoes? Meet your new favorite reason to love them. These



OVEN
400°F

TIME
4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups leftover mashed potatoes
1 cup sharp cheddar cheese, shredded
1/2 cup all-purpose flour
2 large eggs, beaten
1/4 cup green onions, chopped
Salt and pepper, to taste
1/4 cup butter (for frying)
Sour cream, for serving

DIRECTIONS

1. In a large bowl, combine mashed potatoes, green onions, salt, and pepper. Mix well.
2. Shape mixture into 8 balls.
3. Press a thumb-sized hole into each ball and stuff with cheddar cheese. Seal and flatten into a patty shape.
4. Set up two shallow dishes: one with beaten eggs and one with flour.
5. Dip each pancake into egg, then coat in flour, shaking off excess.
6. Heat butter in a large skillet over medium heat.
7. Fry pancakes in batches for 3-4 minutes per side, until golden and crisp.
8. Serve hot with sour cream and a sprinkle of extra green onion if desired.

SWAPS & NOTES

Cheddar : Swap in Gruyère, mozzarella, or pepper jack for a different twist.

Flour : Use almond flour for a gluten-free version.

Green onions : Sub in chives or finely diced shallots for a milder flavor.

Mashed potatoes : This works best with cold, firm leftover mash-add extra flour if too soft.

TIPS FOR SUCCESS

Chill the mixture for 10-15 minutes if it's too sticky to shape.

Don't overcrowd the pan- give each pancake space to crisp up properly.

For extra crispiness, use a mix of butter and a splash of oil when frying.

You can make these ahead and reheat in a 400°F oven for 8-10 minutes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-cheddar-stuffed-mashed-potato-pancakes-that-melt-in-your-mouth/>