

Cheddar and Bacon Mashed Potato Cakes: A Crispy, Savory Delight

If you're looking for a delicious way to use up leftover mashed potatoes, these



TIME
3-4 min

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INGREDIENTS

- 2 cups mashed potatoes (cold or room temperature)
- 1 cup shredded cheddar cheese
- 4 slices cooked bacon, crumbled
- 1/4 cup green onions, finely chopped
- 1 egg, lightly beaten
- 1/2 cup all-purpose flour
- Salt and pepper to taste
- 2 tablespoons vegetable oil (for frying)
- Sour cream (optional, for serving)

Instructions:

In a large bowl, combine the mashed potatoes, cheddar cheese, crumbled bacon, green onions, egg, and flour. Mix until well combined.

Season the mixture with salt and pepper to taste.

Scoop about 1/4 cup of the mixture and form it into a patty about 1/2 inch thick. Repeat with the remaining mixture.

Heat the vegetable oil in a large skillet over medium heat.

Place the potato cakes in the skillet, ensuring they're not overcrowded, and cook for 3-4 minutes on each side or until golden brown and crispy.

Transfer the cooked cakes to a plate lined with paper towels to drain any excess oil.

Serve the potato cakes warm with a dollop of sour cream and a sprinkle of fresh green onions for garnish.

Tips for Perfect Potato Cakes:

Use Cold Mashed Potatoes: Chilled potatoes hold their shape better when forming patties.

Experiment with Cheese: Swap cheddar for mozzarella, pepper jack, or Parmesan for a unique flavor twist.

Add Extra Crunch: Coat the patties in breadcrumbs before frying for an extra crispy exterior.

Why These Potato Cakes Are a Hit:

DIRECTIONS

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2. In a large bowl, combine the mashed potatoes, cheddar cheese, crumbled bacon, green onions, egg, and flour. Mix until well combined.
3. Season the mixture with salt and pepper to taste.
4. Form the : Potato Cakes:
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6. Cook the : Potato Cakes:
7. Heat the vegetable oil in a large skillet over medium heat.
8. Place the potato cakes in the skillet, ensuring they're not overcrowded, and cook for 3-4 minutes on each side or until golden brown and crispy.
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10. Serve and : Enjoy:
11. Serve the potato cakes warm with a dollop of sour cream and a sprinkle of fresh green onions for garnish.
12. Tips for Perfect Potato Cakes: Use Cold Mashed Potatoes: Chilled potatoes hold their shape better when forming patties.
13. Experiment with : Cheese: Swap cheddar for mozzarella, pepper jack, or Parmesan for a unique flavor twist.
14. Add : Extra Crunch: Coat the patties in breadcrumbs before frying for an extra crispy exterior.
15. Why These Potato Cakes Are a Hit: These Cheddar and Bacon Mashed Potato Cakes are not just a great way to

use up leftovers-they're a dish you'll want to make from scratch. The combination of crispy edges, melty cheese, and smoky bacon makes them a surefire crowd-pleaser for any occasion. Serve them as an appetizer, side dish, or even a hearty snack.

16. Have you tried this recipe? Let me know how they turned out in the comments, and don't forget to share with friends who love comforting, easy-to-make dishes. Follow me for more recipes that turn everyday ingredients into something extraordinary!

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