

Crispy Potato & Egg Patties with Vegetables - Easy and Delicious

Crispy Potato & Veggie Egg Patties - Flavorful, Satisfying & So Easy



TIME
4 min

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INGREDIENTS

- 4 medium potatoes, peeled and boiled
- 2 eggs
- 3 tbsp all-purpose flour
- Salt and black pepper, to taste
- Vegetable oil, for frying
- 1 small onion, finely chopped
- 1 carrot, grated
- 1 bell pepper, finely chopped
- 2 cloves garlic, minced
- 1 tsp sweet paprika

DIRECTIONS

- 1. Mash the Potatoes:** Place the boiled potatoes in a large bowl and mash until smooth. Let them cool slightly before adding other ingredients.
- 2. Mix Eggs & Flour:** In a separate bowl, beat the eggs with a pinch of salt and pepper. Add flour to the mashed potatoes, mix well, then pour in the beaten eggs. Stir until a dough-like consistency forms—slightly sticky but shapeable.
- 3. Sauté the Vegetables:** Heat a splash of vegetable oil in a skillet over medium heat. Sauté the onion, bell pepper, and garlic for 3-4 minutes, until softened. Add the grated carrot and cook for another 2 minutes. Stir in the sweet paprika to coat the veggies in flavor. Remove from heat.
- 4. Form the Patties:** With clean hands, shape the potato mixture into small patties (about palm-sized). Flatten them slightly for even cooking.
- 5. Fry to Crispy Perfection:** In the same skillet, heat a little more oil. Place the patties into the pan, pressing gently into the vegetables. Fry for 3-4 minutes per side until golden and crispy. Do in batches if needed—don't overcrowd the pan.
- 6. Serve & Enjoy:** Serve hot, optionally garnished with chopped herbs, a dollop of sour cream, or a drizzle of yogurt sauce. Perfect as a standalone dish or alongside a green salad.

SWAPS & NOTES

These Potato & Egg Patties bring together mashed potatoes,

sautéed vegetables, warm spices, and golden fried crispiness in every bite.

Whether you're serving them as a hearty breakfast , a light lunch , or a snack , these patties are easy to make and packed with flavor .

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