

Crispy Potato Patties with Cheese and Onions - Comfort Food Bliss

Crispy Potato Fritters with Onion, Cheese & Garlic - A Golden Vegetarian Favorite



TIME
5 min

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ChefManiac

INGREDIENTS

- 3 medium potatoes, peeled and grated
- 1 onion, thinly sliced
- 1 carrot, grated
- 5 cloves garlic, minced
- 100g cheese, grated (cheddar, mozzarella, or your favorite)
- A bunch of spring onions, chopped
- 1 egg
- 3 tbsp all-purpose flour
- Salt, to taste
- Sunflower oil, for frying

DIRECTIONS

- 1.** Grate and Rinse the Potatoes: Peel and grate the potatoes using a coarse grater. Place in a bowl of cold water, stir, then drain and squeeze dry with a clean towel or cheesecloth. This removes excess starch for crispier results.
- 2.** Sauté Onions and Garlic: Heat a little sunflower oil in a skillet over medium heat. Add sliced onion and minced garlic. Sauté until soft and golden, about 5 minutes. Set aside to cool slightly.
- 3.** Combine the Fritter Mix: In a large mixing bowl, add:
- 4.** Grated potatoes
- 5.** Grated carrot
- 6.** Sautéed onions and garlic
- 7.** Chopped spring onions
- 8.** Grated cheese
- 9.** Add Egg, Flour & Seasoning: Crack in the egg, add flour, and season with salt. Mix well with a spoon or hands until a sticky batter forms.
- 10.** Pan-Fry to Crispy Perfection: Heat a thin layer of sunflower oil in a nonstick skillet over medium heat. Scoop spoonfuls of the mixture and flatten slightly into patties. Fry for 4-5 minutes per side, or until deeply golden and crispy. Don't overcrowd the pan-work in batches.
- 11.** Drain and Serve: Transfer fritters to a plate lined with paper towels to absorb extra oil. Serve hot, optionally with sour cream, yogurt dip, or a fresh salad on the side.

