

How to Turn Mashed Potatoes into Cheesy Muffin Tin Puffs

Cheesy Mashed Potato Puffs ??



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 cups mashed potatoes (leftover or fresh)
- 1 cup shredded cheddar cheese
- ... cup grated Parmesan cheese
- 2 large eggs
- ... cup milk
- 2 green onions, chopped
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp smoked paprika (optional but recommended)
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 400°F (200°C). Lightly grease a 12-cup muffin tin or line with silicone cups.
- 2.** Mix It Up: In a large mixing bowl, combine:
- 3.** Mashed potatoes
- 4.** Cheddar and : Parmesan cheeses
- 5.** Eggs
- 6.** Milk
- 7.** Green onions
- 8.** Garlic powder
- 9.** Paprika
- 10.** Salt and pepper
- 11.** Stir until smooth and creamy.
- 12.** Fill the Muffin Tin: Spoon the mixture into each muffin cup, filling them about $\frac{3}{4}$ full. Use a spoon or small scoop to create a slight dome for a "puff" effect.
- 13.** Bake: Bake for 20-25 minutes, or until the tops are golden brown and set.
- 14.** Cool & Serve: Let the puffs cool in the tin for a few minutes before removing. Serve warm and enjoy the melty, cheesy goodness!

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

Original recipe: <https://chefmaniac.com/how-to-turn-mashed-potatoes-into-cheesy-muffin-tin-puffs/>