

Leftover Mashed Potatoes? Make These Easy, Crispy Potato Pancakes

Crispy Mashed Potato Pancakes



TIME
4 min

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INGREDIENTS

2 cups mashed potatoes
1/2 cup flour (all-purpose or almond flour for gluten-free)
1 egg, beaten
1/2 cup shredded cheese (optional but delicious)
1 small onion, finely chopped
1/2 tsp salt
1/2 tsp black pepper
1/2 tsp garlic powder
1/2 tsp paprika
2 tbsp butter or olive oil for frying

? Directions:

? Time & Yield:

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Servings: About 8 pancakes

? Tips & Customizations:

Make it cheesy: Add extra cheddar, mozzarella, or even goat cheese.

Spice it up: Toss in chopped jalapeños or a pinch of cayenne.

Herb it up: Add fresh parsley, chives, or green onion to the mix.

Make it mini: Form into bite-sized cakes for party appetizers.

Low-carb option: Use almond flour and low-starch mashed potatoes (like cauliflower mix-ins).

? What to Serve With:

Dorito Casserole - serve the pancakes as a hearty side

Easy Turkey Wings - the perfect complement to savory wings

Blueberry Lemonade - cool, citrusy refreshment to balance the richness

Baked Kosher Salami - pair both for a fun, meaty snack board

Peanut Butter Brownies - finish with a rich, chocolatey bite

? Storage & Reheating:

Fridge: Store cooled pancakes in an airtight container for up to 3 days.

Freezer: Freeze on a baking sheet, then transfer to a bag for up to 2 months.

Reheat: Warm in a skillet or toaster oven for the best crispy texture.

? More Recipes You'll Love:

Easy Turkey Wings

Dorito Casserole

DIRECTIONS

1. **1 Mix the Batter:**In a large bowl, combine mashed potatoes, flour, egg, cheese (if using), onion, and spices. Mix until everything is well incorporated.
2. **2 Shape the Patties:**Form the mixture into small round patties-about 2 to 3 inches wide. Slightly flatten with your hands or a spatula.
3. **3 Heat the Skillet:**Heat butter or olive oil in a skillet over medium heat.
4. **4 Pan-Fry to Perfection:**Place the patties in the skillet. Cook for 3-4 minutes per side, or until golden brown and crispy.
5. **5 Drain & Serve:**Transfer to a paper towel-lined plate to absorb any excess oil. Serve hot with your favorite dipping sauce or a dollop of sour cream.
6. **? Time & Yield:** Prep Time: 15 minutes
7. **Cook :** Time: 25 minutes
8. **Total :** Time: 40 minutes
9. **Servings:** About 8 pancakes
10. **? Tips & Customizations:** Make it cheesy: Add extra cheddar, mozzarella, or even goat cheese.
11. **Spice it up:** Toss in chopped jalapeños or a pinch of cayenne.
12. **Herb it up:** Add fresh parsley, chives, or green onion to the mix.
13. **Make it mini:** Form into bite-sized cakes for party appetizers.
14. **Low-carb option:** Use almond flour and low-starch mashed potatoes (like cauliflower mix-ins).
15. **? What to Serve With:** These crispy cakes are super versatile-serve them alongside a protein, as an

appetizer, or even as a breakfast star:

16. Dorito : Casserole - serve the pancakes as a hearty side
17. Easy : Turkey Wings - the perfect complement to savory wings
18. Blueberry : Lemonade - cool, citrusy refreshment to balance the richness
19. Baked : Kosher Salami - pair both for a fun, meaty snack board
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24. ? More Recipes You'll Love: Easy Turkey Wings
25. Dorito : Casserole

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