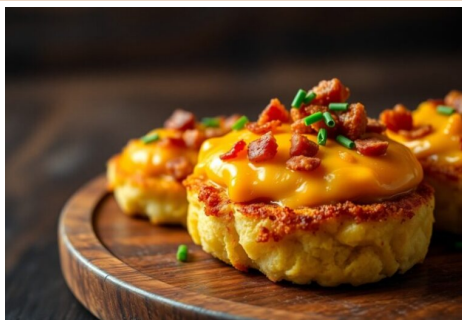


Upgrade Your Side Dish Game with Cheddar and Bacon Mashed Potato Cakes

Looking for a creative and delicious way to use leftover mashed potatoes? These



OVEN
400°F

TIME
3-4 min

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INGREDIENTS

- 2 cups mashed potatoes (cold or room temperature)
- 1 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon (about 6 slices)
- 1/4 cup chopped green onions
- 1 large egg, lightly beaten
- 1/2 cup breadcrumbs (plus extra for coating)
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- Salt and black pepper to taste
- 2-3 tablespoons vegetable oil (for frying)

Instructions:

Prepare the Mixture: In a large bowl, combine mashed potatoes, cheddar cheese, crumbled bacon, green onions, egg, breadcrumbs, garlic powder, paprika, salt, and pepper. Mix until well combined.

Form the Potato Cakes: Shape the mixture into small patties, about 3 inches in diameter. For extra crispiness, coat each patty lightly with breadcrumbs.

Cook the Potato Cakes: Heat vegetable oil in a large skillet over medium heat.

Fry the potato cakes in batches, about 3-4 minutes per side, until golden brown and crispy. Remove and drain on a paper towel-lined plate.

Serve and Enjoy: Serve warm with sour cream, ketchup, or your favorite dipping sauce.

Nutritional Information (per serving):

Servings: 8 cakes

Calories: 220 kcal

Protein: 8g

Carbohydrates: 18g

Fat: 12g

Fiber: 2g

Sugar: 1g

Tips for Perfect Mashed Potato Cakes:

Use Cold Potatoes: Cold mashed potatoes hold their shape better during frying.

Make It Your Own: Add diced jalapeños or shredded mozzarella for a flavor twist.

Baking Option: For a lighter version, bake the potato cakes on a greased baking sheet at 400°F (200°C) for 20 minutes, flipping halfway.

Meal Prep Friendly: Freeze uncooked patties on a baking sheet, then store in a freezer bag. Cook directly from frozen when ready.

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17. These : Cheddar and Bacon Mashed Potato Cakes are a delightful way to repurpose leftovers or create a hearty side dish for any meal. Try them today, and don't forget to explore more delicious recipes on FBRecipes!

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

Original recipe: <https://chefmaniac.com/upgrade-your-side-dish-game-with-cheddar-and-bacon-mashed-potato-cakes/>