

Potato Pancakes with Savory Beef and Cheese - A Crispy Comfort Classic

When crispy potato meets seasoned beef and melty cheese, magic happens. These



OVEN
200°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Potato Pancakes:

4 medium-sized potatoes, peeled and grated

2 large eggs

2 tablespoons all-purpose flour (or cornstarch for gluten-free)

... teaspoon garlic powder

Salt and pepper, to taste

For the Filling:

1 pound ground beef

1 small onion, finely chopped

2 cloves garlic, minced

$\frac{1}{2}$ teaspoon paprika

... teaspoon ground cumin

$\frac{1}{2}$ teaspoon salt

... teaspoon black pepper

1 cup shredded mozzarella or cheddar cheese

Additional:

Vegetable oil, for frying

Chopped fresh parsley (optional, for garnish)

DIRECTIONS

1. ? Step 1: Prepare the Potato Mixture: Grate the potatoes and squeeze out as much liquid as possible using a clean kitchen towel or cheesecloth.
2. In a large bowl, mix:
3. Grated potatoes
4. Eggs
5. Flour or cornstarch
6. Garlic powder
7. Salt and pepper
8. Stir until well combined and sticky enough to hold together.
9. ? Step 2: Cook the Beef Filling: In a skillet over medium heat, brown the ground beef.
10. Add onion and garlic, cooking until soft and fragrant.
11. Season with paprika, cumin, salt, and pepper.
12. Remove from heat and let cool slightly.
13. ? Step 3: Assemble the Stuffed Pancakes: Take a handful of the potato mixture and flatten into a thin disc.
14. Place a spoonful of the beef mixture in the center and top with shredded cheese.
15. Add another scoop of potato mixture on top and seal the edges, forming a stuffed pancake.
16. Repeat with remaining ingredients.
17. ? Step 4: Fry the Pancakes: Heat vegetable oil in a large skillet over medium heat.
18. Fry pancakes for 3-4 minutes per side, or until golden brown and crisp.
19. Transfer to a paper towel-lined plate to drain.

20. ? Step 5: Garnish and Serve: Sprinkle with fresh chopped parsley, if desired.
21. Serve hot with sour cream, ketchup, or your favorite dipping sauce.

SWAPS & NOTES

Meat alternatives: Use ground turkey, chicken, or even lentils for a vegetarian option.

Cheese choice: Cheddar adds sharpness, mozzarella melts beautifully-mix them for the best of both!

Potato tip: Yukon golds or russets work best for crisp texture.

Add heat: Add chili flakes or diced jalapeños to the beef mixture for spice.

TIPS FOR SUCCESS

Drain potatoes well: Too much moisture = soggy pancakes.

Work in batches: Don't overcrowd the pan for even browning.

Cool the filling slightly: Keeps cheese from oozing before frying.

Keep warm: Hold finished pancakes in a 200°F oven while frying the rest.

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

Original recipe: <https://chefmaniac.com/potato-pancakes-with-savory-beef-and-cheese-a-crispy-comfort-classic/>