

## Crispy Potato and Cheese Sticks That Melt in Your Mouth

A Crispy, Cheesy Bite You'll Crave Again and Again



**OVEN**  
**425°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3 large potatoes, peeled and diced  
13 tablespoons cornstarch (plus more for shaping)  
Shredded cheese (cheddar, mozzarella, or your favorite blend)  
Salt, to taste  
Seasonings (like oregano, garlic powder, or chili flakes - optional)  
Chopped parsley, to taste  
Oil for frying

### DIRECTIONS

- 1. Boil & Mash:** Peel and chop the potatoes. Boil in salted water until tender. Drain and let cool slightly. Mash until smooth.
- 2. Season the Mash:** Add salt, chopped parsley, and any other desired seasonings. Mix well.
- 3. Mix in Cheese & Cornstarch:** Add shredded cheese and cornstarch to the mash. Knead until a semi-firm dough forms. If it's too wet, add more cornstarch. Refrigerate for 15 minutes.
- 4. Shape the Sticks:** Dust your hands with cornstarch. Roll a bit of dough into a ball, then shape it into a short stick or cylinder.
- 5. Fry to Perfection:** Heat oil in a deep pan. Fry sticks in small batches over medium heat until golden brown and crispy on all sides. Drain on paper towels.

### SWAPS & NOTES

**Cheese:** Use mozzarella for that irresistible cheese pull, or go with a sharp cheddar for a bold bite.

**Cornstarch:** You can substitute potato starch or a 50/50 blend of flour and cornstarch.

**Seasonings:** Go global-add curry powder, smoked paprika, or even Cajun seasoning for a twist.

**Bake at 425°F (220°C) for 20-25 minutes, flipping halfway. ???**

### TIPS FOR SUCCESS

**Don't rush the cooling:** Letting the mash cool helps the mixture hold together better.

**Refrigeration is key:** Chilling the dough makes shaping and frying much easier.

**Oil temperature matters:** Too hot, and they'll brown too fast.

Too cool, and they'll absorb too much oil.

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

Original recipe: <https://chefmaniac.com/crispy-potato-and-cheese-sticks-that-melt-in-your-mouth/>