

How to Make Golden Cheesy Mashed Potato Bites

When you've got leftover mashed potatoes, don't just reheat them-



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- ? 2 cups mashed potatoes (leftovers work great!)
- ? 1 cup shredded cheddar cheese
- ? 1 egg
- ? Salt and pepper to taste
- ? 1 cup breadcrumbs (Panko for extra crunch)

DIRECTIONS

1. Preheat: Set oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease it.
2. Mix: In a bowl, combine mashed potatoes, shredded cheddar cheese, egg, salt, and pepper. Mix until fully incorporated.
3. Shape: Scoop out about 1-2 tablespoons of mixture and form into small balls or patties.
4. Coat: Roll each puff in breadcrumbs, coating evenly.
5. Bake: Place on the prepared baking sheet and bake for 15-20 minutes, or until golden and crispy on the outside.
6. Serve: Let cool slightly and serve warm with your favorite dipping sauce!

SWAPS & NOTES

Cheese : Try mozzarella for a gooier center, or pepper jack for a spicy kick.

Breadcrumbs : Use seasoned breadcrumbs or mix in herbs and garlic powder.

Mashed Potatoes : Creamy, cold mashed potatoes work best-they hold shape better.

Add-ins : Bacon bits, green onions, or even chopped jalapeños are fun twists.

TIPS FOR SUCCESS

Chill the mixture : If your mashed potatoes are warm or too soft, chill the mixture for 30 minutes to help them hold shape.

Air fryer friendly : These crisp up beautifully at 375°F in the air fryer for 10-12 minutes.

Double batch : Make extras and freeze them before baking-perfect for future snack cravings.

Don't skip the breadcrumbs : They're what give these puffs their addictive crunch.

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

Original recipe: <https://chefmaniac.com/how-to-make-golden-cheesy-mashed-potato-bites/>