

## Mashed Potato Cakes (Made with Instant Potatoes): A Quick and Crispy Delight

To make these surprisingly delicious Mashed Potato Cakes with Instant Potatoes, you'll need:



**TIME**  
**3-5 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

To make these surprisingly delicious Mashed Potato Cakes with Instant Potatoes, you'll need: 2 cups prepared instant mashed potatoes (prepared according to package

### DIRECTIONS

1. directions, usually with milk, butter, and salt)
2. 1/4 cup all-purpose flour (plus more for dredging)
3. 1 large egg, lightly beaten
4. 1/4 cup shredded Cheddar cheese (or other cheese like Parmesan, optional) or Sour Cream
5. 2 tablespoons chopped fresh chives or green onions (optional, for flavor and color)
6. 1/2 teaspoon garlic powder (optional, for extra savory flavor)
7. Salt and freshly ground black pepper to taste
8. 2-3 tablespoons vegetable oil or olive oil, for frying
9. Swaps and : Notes
10. Instant : Potatoes:
11. Prepare your instant mashed potatoes according to package directions before starting this recipe. They should be seasoned, but not overly salty. Use regular instant flakes, not flavored varieties unless you want that specific flavor.
12. All-purpose flour helps bind the cakes and contributes to the crispy exterior. You can use a gluten-free all-purpose blend as a substitute.
13. The egg acts as a binder, helping the cakes hold their shape.
14. Shredded : Cheddar is a classic choice, but feel free to experiment with Parmesan, Monterey Jack, or even a smoked Gouda for different flavor profiles. Omit for a plain potato cake.
15. Fresh chives or green onions add a wonderful oniony freshness. Dried parsley or a blend of dried herbs like thyme or rosemary can also be used.

16. Seasoning:
17. Adjust salt and pepper based on how seasoned your prepared instant mashed potatoes are. Garlic powder is a great addition for a more savory cake. A pinch of paprika or onion powder can also be added.
18. Oil for : Frying:
19. Vegetable oil, canola oil, or light olive oil work well for frying. You need just enough to coat the bottom of the pan. Butter can be used for extra flavor, but watch it carefully as it browns quickly.
20. List of : Steps for the Recipe
21. These potato cakes come together in a flash, making them perfect for a quick meal.
22. Prepare : Mashed Potatoes:
23. First, prepare 2 cups of instant mashed potatoes according to the package directions. Ensure they are fully hydrated and seasoned to your liking. Let them cool slightly, just until they are warm or at room temperature (not hot).
24. Combine : Ingredients:
25. In a medium bowl, combine the prepared (and slightly cooled) instant mashed potatoes, 1/4 cup all-purpose flour, lightly beaten egg, shredded Cheddar cheese (if using), chopped chives/green onions (if using), garlic powder (if using), and salt and black pepper to taste.

## SWAPS & NOTES

Instant Potatoes: Prepare your instant mashed potatoes according to package directions before starting this recipe.

They should be seasoned, but not overly salty.

Use regular instant flakes, not flavored varieties unless you want that specific flavor.

Flour: All-purpose flour helps bind the cakes and contributes to the crispy exterior.

## TIPS FOR SUCCESS

Cool Potatoes Slightly: Don't mix the ingredients with piping hot mashed potatoes.

Let them cool to warm or room temperature; this helps the mixture bind better and prevents the egg from cooking prematurely.

Don't Overmix: Overmixing the potato mixture can make the cakes tough.

Mix just enough to combine the ingredients.

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

Original recipe: <https://chefmaniac.com/mashed-potato-cakes-made-with-instant-potatoes-a-quick-and-crispy-delight/>