

Mashed Potato Pancakes with Ground Beef Filling: A Comfort Food Masterpiece

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TIME
4-6 min

METHOD
Air fryer

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INGREDIENTS

to create these delightful Mashed Potato Pancakes with Ground Beef Filling: Ingredients (Makes 8-10 pancakes):

DIRECTIONS

1. method is to use a toaster oven, air fryer, or a skillet over medium heat to help them regain their crispy exterior. Microwaving will heat them through but might make them soft. You can also freeze cooked and cooled pancakes for up to 2 months. Place them in a single layer on a baking sheet to freeze, then transfer to a freezer-safe bag. Reheat from frozen in a preheated oven or toaster oven until heated through and crispy.

SWAPS & NOTES

Mashed Potatoes: The consistency of your mashed potatoes is key.

If they are too thin, you might need to add more flour or breadcrumbs to the dough to make it manageable.

If they are very thick, a tiny splash of milk might help.

Avoid very buttery or creamy mashed potatoes as they can make the pancakes harder to form and fry.

TIPS FOR SUCCESS

Cold Potatoes are Your Friend: Cold mashed potatoes are often easier to work with as they are firmer and less sticky.

If using warm potatoes, you might need a bit more flour/breadcrumbs.

Don't Overfill: Be mindful not to overfill the pancakes, as this can make them difficult to seal and prone to breaking open during frying.

Even Thickness: Try to make your pancakes a consistent thickness so they cook evenly.

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

Original recipe: <https://chefmaniac.com/mashed-potato-pancakes-with-ground-beef-filling-a-comfort-food-masterpiece/>