

Crispy Irish Potato Bites - The Ultimate Snack You'll Keep Coming Back To

Why You'll Love This Recipe



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups mashed potatoes
1 cup shredded cheese (cheddar works beautifully, but use your favorite)
1/2 cup green onions, chopped
1/2 cup breadcrumbs
1 teaspoon garlic powder
Salt and pepper to taste
Oil for frying

DIRECTIONS

- 1. Mix the Ingredients:** In a large mixing bowl, combine the mashed potatoes, shredded cheese, chopped green onions, garlic powder, salt, and pepper. Mix everything until fully combined. The mixture should be thick enough to shape but still soft.
- 2. Form the Bites:** Scoop out small portions of the potato mixture and roll them between your hands to form bite-sized balls or small patties. I usually aim for about 1 $\frac{1}{2}$ -inch rounds - the perfect size for snacking.
- 3. Coat with Breadcrumbs:** Pour the breadcrumbs into a shallow dish. Roll each potato bite in the breadcrumbs until completely coated. This is what gives them that satisfying crispy shell.
- 4. Heat the Oil:** In a large skillet, heat enough oil over medium heat to cover the bottom of the pan. To test if it's ready, drop in a breadcrumb - if it sizzles right away, the oil is hot enough.
- 5. Fry the Potato Bites:** Carefully place the potato bites into the hot oil, making sure not to overcrowd the pan. Fry them for about 3-4 minutes per side, turning them gently until they are golden brown all over.
- 6. Drain Excess Oil:** Once cooked, remove the bites from the skillet and place them on a paper towel-lined plate to drain any excess oil. This helps keep them crisp and not greasy.
- 7. Serve Warm:** These potato bites are best enjoyed while warm and crispy. I like to serve them with a side of sour cream, ranch, or spicy mustard dipping sauce, but honestly, they're delicious even on their own.

