

Cheesy Chicken & Potato Doughnuts (Crispy, Golden & Irresistible!)

Cheesy Chicken & Potato Doughnuts (Crispy, Golden & Irresistible!)



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Doughnuts:

1 lb boneless, skinless chicken breast, boiled and shredded

6 large potatoes, boiled

1/2 cup carrots, finely diced and boiled

1/2 cup bell pepper, finely chopped

1/2 cup green onion, finely chopped

1 cup mozzarella cheese, shredded

1 large egg

3 tbsp cornstarch

Salt, to taste

1 tbsp black pepper

1 tbsp garlic powder

1 tbsp chicken powder

2-3 Serrano peppers, finely chopped (optional)

1 tbsp fresh parsley, chopped

Oil, for frying

For the Coating:

1 cup bread crumbs

1/2 cup all-purpose flour

1/3 cup water (to form thick slurry)

DIRECTIONS

1. Prepare the Mixture: In a large mixing bowl, mash the boiled potatoes until mostly smooth. Add:
2. Shredded chicken
3. Boiled carrots
4. Serrano peppers (if using)
5. Bell peppers
6. Green onions
7. Egg
8. Cornstarch
9. Salt, pepper, garlic powder, chicken powder
10. Mozzarella cheese
11. Mix everything until fully combined and slightly sticky.
12. Shape the Doughnuts: Scoop a portion of the mixture and form into a ball. Gently press down and create a hole in the center to form a doughnut shape.
13. Place shaped doughnuts on a tray and freeze for 30 minutes. This helps them hold their shape during frying.
14. Prepare the Coating: In one bowl, mix flour and water to form a thick paste.
15. In another bowl, add bread crumbs.
16. Dip each doughnut into the flour slurry, then coat thoroughly in breadcrumbs.
17. At this stage, you can freeze them for later use.
18. Frying Method: Heat oil in a pan over medium heat.
19. Fry 2-3 minutes per side
20. Flip carefully

21. Cook until golden brown and crispy
22. Do not overcrowd the pan.
23. Place on paper towels to drain excess oil.
24. Air Fryer Option: Lightly spray doughnuts with cooking oil
25. Air fry at 400°F for 10 minutes

SWAPS & NOTES

Chicken: Rotisserie chicken works beautifully here.

Cheese: Swap mozzarella for cheddar, pepper jack, or a Mexican blend.

Heat level: Leave out Serrano peppers for a kid-friendly version.

Gluten-free option: Use gluten-free flour and breadcrumbs.

TIPS FOR SUCCESS

Make sure potatoes aren't watery-let them steam-dry before mashing.

Freeze before frying to prevent breakage.

Keep oil at medium heat-too hot and they brown too fast.

Don't skip the cornstarch-it binds everything together.

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-potato-doughnuts-crispy-golden-irresistible/>