

Leftover Mashed Potato Pancakes Stuffed with Seasoned Meat

Mashed Potato Pancakes with Meat Filling



TIME
40 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups cold mashed potatoes
1 large egg
1/4 cup all-purpose flour (plus more for dusting)
Salt and pepper to taste
1 tablespoon oil
1/2 pound ground beef (or ground chicken or turkey)
1 small onion, finely chopped
1 garlic clove, minced
1/2 teaspoon paprika
Fresh parsley, chopped (optional)
Vegetable oil, for pan-frying

DIRECTIONS

1. Prepare the Savory Meat Filling: Heat 1 tablespoon oil in a skillet over medium heat. Add chopped onion and cook for about 3 minutes until softened.
2. Stir in minced garlic and cook for 30 seconds until fragrant.
3. Add ground meat, breaking it apart with a spoon. Season with paprika, salt, and pepper. Cook until browned and no longer pink.
4. If using parsley, stir it in at the end. Remove from heat and allow the mixture to cool completely.
5. Make the Potato Dough: In a bowl, combine cold mashed potatoes, egg, flour, salt, and pepper.
6. Mix until a soft dough forms. If it's too sticky to handle, add a little more flour, one tablespoon at a time.
7. Form the Stuffed Pancakes: Lightly dust your hands and work surface with flour.
8. Take about 2 tablespoons of potato dough and flatten into a circle. Place a spoonful of cooled meat filling in the center.
9. Fold the edges over the filling and gently shape into a flat patty.
10. Repeat until all dough and filling are used.
11. Fry Until Golden & Crispy: Heat vegetable oil in a non-stick skillet over medium heat.
12. Cook pancakes in batches for 3-4 minutes per side until deeply golden brown and crispy.
13. Drain on paper towels and serve warm.

SWAPS & NOTES

Ground turkey or chicken keeps things lighter while still flavorful.

Extra flavor boost: Add shredded cheese to the filling or mix in sautéed mushrooms.

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

Original recipe: <https://chefmaniac.com/leftover-mashed-potato-pancakes-stuffed-with-seasoned-meat/>

Gluten-free option: Swap all-purpose flour with a gluten-free 1:1 blend.

Potato consistency matters: Cold mashed potatoes work best.