

Cheesy Mashed Potato Puffs: The Best Way to Use Leftover Mashed Potatoes

2 cups mashed potatoes, leftover or freshly made



Cheesy Mashed Potato Puffs 🥔🧀

You will need

2 cups mashed potatoes
1 cup shredded cheddar cheese
1/4 cup grated Parmesan cheese

OVEN
400°F

TIME
20 to 25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups mashed potatoes, leftover or freshly made
1 cup shredded cheddar cheese
1/4 cup grated Parmesan cheese
2 large eggs
1/4 cup milk
2 green onions, chopped
Salt and pepper, to taste
1/2 teaspoon garlic powder, optional
1/4 teaspoon paprika, optional
Cooking spray or butter, for greasing the muffin tin

DIRECTIONS

1. Preheat your oven to 400°F and lightly grease a muffin tin with cooking spray or butter.
2. In a large bowl, combine the mashed potatoes, cheddar cheese, Parmesan cheese, eggs, milk, and chopped green onions.
3. Season with salt, pepper, garlic powder, and paprika if using.
4. Stir everything together until the mixture is fully combined.
5. Spoon the mixture evenly into the prepared muffin tin, filling each cup to the top.
6. Bake for 20 to 25 minutes, or until the tops are golden brown and the edges are slightly crispy.
7. Let the puffs cool in the tin for about 5 minutes before carefully removing them.
8. Serve warm and enjoy.
9. The result is a tray of savory, cheesy potato bites that are crisp on the outside and creamy in the middle.

SWAPS & NOTES

This recipe is flexible, which is one of the reasons it works so well.

Sharp cheddar gives the puffs a bolder flavor, but mild cheddar, Monterey Jack, or a blended shredded cheese can also work nicely.

Parmesan adds a salty, savory finish that helps deepen the flavor.

If your mashed potatoes are already well seasoned or especially creamy, you may need a little less milk or salt.

TIPS FOR SUCCESS

The best mashed potato puffs start with mashed potatoes that aren't too loose.

If your potatoes are very soft or buttery, the mixture may need a little extra cheese to help it hold its shape.

If they're thicker and colder, mixing them thoroughly before scooping will help everything bake more evenly.

Greasing the muffin tin well is important too.

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

Original recipe: <https://chefmaniac.com/cheesy-mashed-potato-puffs-the-best-way-to-use-leftover-mashed-potatoes/>