

Air Fryer Loaded Mashed Potato Cakes

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

32 mins

Description

This recipe utilizes leftover mashed potatoes and transforms them into a completely different side dish Both in flavor and texture You will want to add salt and pepper to your mashed potato mixture if they were not seasoned originally Serve with sour cream if you like

Ingredients

- - 2 cups cold mashed potatoes - 1 cup shredded Cheddar cheese - 3 green onions
- chopped - $\frac{1}{4}$ cup real bacon bits - 2 tablespoons all-purpose flour - 1 small egg
- beaten

Instructions

1. Combine mashed potatoes
2. Cheddar cheese
3. green onions
4. bacon bits
5. and flour in a bowl; stir until combined. Mix in beaten egg. Preheat air fryer to 400 degrees F (200 degrees C) for 10 minutes. Form mixture into 6 patties and set on a baking sheet. Place baking sheet in the freezer for 10 minutes while you preheat the air fryer. Place patties in the air fryer basket in batches
6. making sure to not overcrowd. Cook undisturbed for 12 minutes. Repeat with remaining patties.