

Easy Leftover Potato Pancakes

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

5

Description

Learn what to do with leftover mashed potatoes with this appetizing recipe These potato pancakes fry up crispy golden and cheesy You can add minced garlic chives or 1/4 cup of any shredded raw vegetable

Ingredients

- 2 cups mashed potatoes - 1/4 cup shredded Cheddar cheese - 1 large egg
- beaten - 1 teaspoon salt - 1 tablespoon butter - 1/2 cup to 3/4 cup all-purpose flour as needed (Optional)

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix potatoes
2. cheese
3. beaten egg
4. and salt in a medium bowl until well combined. If the mixture is very wet
5. mix in flour as needed to bind mixture together. Dotdash Meredith Food Studios Melt butter on a large griddle over medium heat. Dotdash Meredith Food Studios Drop potato mixture onto the hot griddle
6. 1/4 cup at a time. Dotdash Meredith Food Studios Flatten each pancake with the back of a spatula to 1/2-inch thickness. Dotdash Meredith Food Studios Fry until golden brown
7. about 5 minutes per side. Serve hot. Dotdash Meredith Food Studios Recipe Tip For a sweeter version
8. substitute the cheese with a tablespoon of sugar and serve with maple syrup. Test Kitchen Tip This recipe was tested in our test kitchen and updated to include flour to act as a binder if needed.