



"...stop the presses! This is a game changer, for sure! THIS "Waste not" recipe is definitely one to write home about!



Waste not...*the Mashed Potatoes*

Air-Fried Potato Patties

Ingredients

1 c. Mashed potatoes (prepared)
1 Tbsp. Sour cream
1 Green onion, diced small
2 Slices bacon, cooked, drained and crumbled
1/3 c. Sharp cheddar cheese, grated
1 Egg, beaten
2 ½ Tbsp. all-purpose flour
1 tsp. Baking powder
1 c. Panko bread crumbs
Salt & pepper, to taste

Method

Preheat air fryer to 360°F for 5 minutes.

Combine first five ingredients plus salt and pepper in medium bowl. Stir well to combine making sure ingredients are evenly distributed.

Combine flour and baking powder in small bowl and stir well. Add to potato mixture.

Add beaten egg and mix everything together well.

Pour Panko into shallow bowl.

Use a large cookie dough scoop to portion mixture. Drop into Panko bread crumbs. Coat all sides and flatten slightly. (Mixture will be very loose, but don't worry. It will firm up after it's cooked).

Spray bottom and sides of air-fryer basket with cooking spray. Place potato patty in preheated air-fryer basket. Repeat with remaining mixture arranging in single layer in bottom of basket. (Keep mixture in refrigerator while cooking).

Secure basket in air-fryer and cook at 360°F for 5 minutes on one side. Turn each one carefully and cook for another 5 minutes on the other side. Carefully remove from air-fryer basket and let cool slightly. Sprinkle with a little Parmesan, if desired and serve.