

Cheesy Potato Bites

These delightful cheesy potato bites are crispy on the outside and gooey on the inside, making them the perfect appetizer for any gathering. With just a few simple ingredients, you can whip up these delicious morsels in no time!



Appetizer

20 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 medium potato
- 50g cheese (cheddar or your choice)
- 1 tablespoon all-purpose flour
- 1/4 teaspoon garlic powder
- Salt and pepper to taste
- Oil for frying

Steps

- 1 Peel and dice the potato into small cubes.
- 2 Boil the potato cubes in salted water until tender, about 10 minutes. Drain and let cool.
- 3 In a mixing bowl, mash the cooked potatoes and add the cheese, flour, garlic powder, salt, and pepper. Mix until well combined.
- 4 Shape the mixture into small balls or patties.
- 5 Heat oil in a frying pan over medium heat. Fry the potato bites until golden brown on both sides, about 3-4 minutes per side.
- 6 Remove from the pan and drain on paper towels. Serve warm.