

Turkish Egg and Potato Bites

These Turkish-inspired egg and potato bites are a delicious and savory snack. They are made with eggs, mayonnaise, onions, potatoes, and a touch of soy sauce for added flavor.



Snack

Turkish

20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- Ingredients for 1 person:
- 2 eggs
- 2 tablespoons mayonnaise
- 1 small onion, finely chopped
- 1 medium potato, boiled and mashed
- 1 tablespoon soy sauce

Steps

- 1 Steps:
- 2 In a bowl, whisk the eggs and mayonnaise together until well combined.
- 3 Add the finely chopped onion, mashed potato, and soy sauce to the bowl and mix until all the ingredients are evenly incorporated.
- 4 Heat a non-stick pan over medium heat and lightly grease it.
- 5 Spoon small portions of the egg and potato mixture onto the pan, shaping them into bite-sized patties.
- 6 Cook the bites for about 2-3 minutes on each side, or until golden brown and cooked through.
- 7 Remove the bites from the pan and let them cool slightly before serving.