

Baked Mashed Potatoes Cakes

Serves
Six as a
side dish



Mashed Potatoes Ingredients

- 2 tablespoons olive oil
- 1 ½ pounds Yukon gold potatoes
- 4 tablespoons butter
- ¼ cup milk
- 1 egg
- 2 tablespoons chives, finely chopped
- ½ cup panko (or breadcrumbs)
- 4 strips pre-cooked bacon, chopped small (optional)
- ¼ cup grated parmesan cheese
- Kosher salt and pepper to taste

Steps

1. In a medium-size pot combine 2 quarts of water and the potatoes that have been peeled and cut into cubes that are about 2 inches. Cover and bring to a boil. Remove cover and continue to boil until the potatoes are super “fork-tender”.
2. Drain potatoes and return to the pot and add the butter and milk. Mash potatoes well ensuring there are no lumps. Start with a teaspoon of salt and half a teaspoon of pepper and taste for desired seasoning. Adjust if needed. Add the egg and mix well. Stir in parmesan cheese, chopped chives, and bacon (if using). Chill mixture for 1 hour.
3. Preheat oven to 350°F.
4. Brush an 8” X 11” pan with olive oil and sprinkle ¼ cup panko on top of the oil. Using a scooper or spoon and a ring mold, portion out the potato mixture into 6-8 rounds that are sitting on top of the panko crumbs. Smooth out the tops with an offset spatula and sprinkle the tops with the remaining panko.
5. Bake for 20 minutes. Panko should brown a bit more. Remove from pan and serve hot.