

Mashed Potato Waffles

November 27th, 2020

This recipe serves: 2

Prep Time: 00:30

Cook Time: 00:00

Leftover Mashed Potatoes are often left to sit in the refrigerator for a few weeks until they are eventually discarded. This is an easy, tasty, and fun way to use the leftovers that might ordinarily go to waste. Eat warm or drizzle with leftover gravy.

Ingredients:

1/2 Cup Mashed Potatoes

1/4 Cup Buttermilk

1 Egg

1 Tablespoon Butter, melted

1/4 Cup Chopped Ham (or Turkey)

1/4 Cup All Purpose Flour

1 Scallion, finely diced

1 Tablespoon Parmesan Cheese, grated

1/2 Teaspoon Baking Soda

Non-stick Cooking Spray

Directions:

Beat the egg into a medium mixing bowl.

Add the Mashed potato, buttermilk, chopped Scallion, and melted butter. Use a whisk to mix well.

Add the flour and gently mix until fully incorporated into a thick batter.

Gently mix in the Cheese.

Heat the Waffle Iron.

When the Waffle Iron reaches operating temperature, apply the non-stick spray to the Waffle Iron.

Pour about 1/4 Cup of batter and follow the instructions for your Waffle maker.