

Silver Dollar Potato Cakes

December 30th, 2020

This recipe serves: 4

Prep Time: 00:45

Cook Time: 00:00

Potato Cakes are a great side dish, appetizer, or even a tasty snack to use leftover Mashed Potatoes. Potato Cakes can be pan-fried or oven-baked.

Ingredients:

2 Cups Cooked Potato, riced

2 Scallions, finely chopped

1 Large Egg, well-beaten

1/4 Cup All-purpose Flour

1/4 Cup Shredded Cheese (Asiago or Parmesan)

Pinch of Kosher Salt

Vegetable Oil (as needed)

Directions:

In a medium-sized bowl, carefully mix Riced Potatoes, chopped Scallions, Flour, Cheese, and the Egg.

Form into individual patties, just larger than the width of a US Silver Dollar (2 inch diameter).

Potato Cakes can be Pan Fried or Oven Baked:

Pan Fry

Heat a large skillet over medium-high heat.

Add 1 Tablespoon of Oil to the heated pan.

Gently place each Potato Cake in the pan, ensuring they are evenly spaced and not touching.

Fry for about 6 minutes. Gently flip.

Fry for another 6 minutes.

Remove from the pan, sprinkle with salt, and allow to cool.

OR alternatively

Oven Bake

Preheat the oven to 375° Fahrenheit.

Place a piece of parchment paper on a large cookie sheet or oven-safe pan.

Brush each potato Cake with a light coating of oil. Sprinkle with salt.

Gently place each Potato Cake in the pan, ensuring they are evenly spaced and not touching.

Bake for 10 minutes. Gently flip.

Bake for another 12 minutes.

Remove from the pan and allow to cool.