

Mashed Potato Pancakes

Ingredients:

3 potatoes
3/4 cup shredded cheddar cheese
3 green onions, chopped
1 egg, lightly beaten
3 tbsp butter
Salt and Pepper for seasoning
Vegetable oil, for pan-frying



Directions:

1. Slice the potatoes in half, and perforate them using a fork and microwave until cooked, about 4-5 minutes.
2. Mash in a large bowl with butter. Add cheese, green onions, egg and mix until combined. Season with salt and pepper.
3. Using your hands, divide the mixture into 12 large portions. Roll each portion into a compact ball then flatten it into a pancake about a 1/2-inch-thick.
4. Heat 3 to 4 tablespoons of vegetable oil in a large sauté pan over medium heat. (Add enough oil to thoroughly coat the bottom of the pan.)
5. Fry the pancakes, in batches, until they're golden brown and crispy on both sides, 3 to 4 minutes. Add more oil to the pan as needed between batches. (Do not overcrowd the pan and do not flip the pancakes too soon or they won't develop a crisp crust.) Transfer the pancakes to a paper towel-lined plate.
6. Serve the potato pancakes topped with sour cream and garnished with additional chopped green onions if desired.