

Zucchini Bread Recipes

Cheesy Potato Croquettes

Golden croquettes filled with melted cheese, crisp on the outside and tender within, ideal for any gathering or a cozy night in.

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lb Russet potatoes, peeled and boiled
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 2 large eggs, beaten
- [ ] 1 cup panko breadcrumbs
- [ ] 1/4 cup grated Parmesan
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp lemon juice
- [ ] Salt and pepper to taste
- [ ] Vegetable oil for frying

Instructions

1. Boil potatoes until tender, then drain and mash until smooth; let them cool slightly.



2. Stir in cheddar, Parmesan, parsley, lemon juice, salt, and pepper; mix until the cheese begins to melt into the warm mash.



3. Shape the mixture into small cylinders, about the size of a walnut, and set them on a tray.



4. Dip each croquette in beaten egg, then roll in panko breadcrumbs, pressing gently to adhere.



5 Heat oil in a deep skillet over medium-high heat; fry croquettes until golden, about 3-4 minutes per side.



6 Transfer to a paper-towel-lined plate; sprinkle with a pinch of sea salt and serve warm.



Nutrition per serving

340 kcal	12 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too sticky, chill for 10 minutes before shaping.
- For extra flavor, add a pinch of smoked paprika to the breadcrumb coating.
- Serve with a side of tangy ketchup or a herb-y aioli.