



[Crispy Parmesan Potato Cakes](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 12 Minutes

Total Time: 27 Minutes

Ingredients:

- 2 cups cold Mashed Potatoes (use left-overs!)
- ¼ cup Parmesan Cheese
- 1 Extra Large Egg
- 1 Green Onion, sliced
- 3 TBSP Flour
- ½ cup Italian Bread Crumbs
- 2 TBSP Butter (plus more as needed)
- 2 TBSP Olive Oil (plus more as needed)

Directions:

- Add the mashed potatoes, Parmesan cheese, egg, and the green onions to a large bowl. Stir to combine.
- Add a tablespoon of flour and completely work it in. The mixture should not be too wet and should easily form a cake without sticking to your fingers. If it does not, add more flour, a tablespoon at a time. Be sure to thoroughly work in the flour between each addition.
- To form the potato cakes, use a medium-size ice cream scoop to scoop the mixture into your hands. Form the cake approximately ½" thick and 2" around. Lightly coat the top and bottom with the bread crumbs.
- Heat 2 tablespoons of butter and 2 tablespoons of olive oil in a wide skillet over medium-high heat.
- When the oil and butter mixture is hot, carefully place the potato cakes in the pan, leaving about 2 inches in between each one. Do not crowd the pan. Gently press down on each Parmesan Potato Cake to flatten them out a little.

- After 3 to 4 minutes, check to see if the bottom of the Parmesan Potato Cakes are golden brown. If they are, go ahead and flip them over and cook for another 2 to 3 minutes or until browned. If the heat appears to be too high, turn it down to medium.
 - Repeat until all the cakes are done, adding more butter and oil as needed.
 - Serve hot.
 - If desired, serve with a little sour cream and more green onions sprinkled on top!
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- Makes 18 Crispy Parmesan Potato Cakes