

Loaded Mashed Potato Cakes



Great way to use up leftover mashed potatoes.

Ingredients

- Instant mashed potatoes (made from 1 full packet – follow directions on the box) (You can obviously use homemade mashed potatoes too. That will probably taste even better. I don't usually have any though, because I always just eat every last scrap of potatoes I make. But, FYI, 1 packet of instant flakes makes about 3-4 cups mashed potatoes, so if you're using homemade stuff, adjust your other ingredient measurements accordingly.)

- $\frac{2}{3}$ cup Colby Jack cheese, grated
- 1-1/2 cups Panko breadcrumbs
- 1 large egg
- 2 tbsp chives, chopped

Directions

1. In a large bowl, mix all ingredients until everything is uniformly incorporated.
2. Using your hands, scoop out generous portions of the potato mixture, and shape it into patties. (These can be as big as you want. My patties were about 1 inch thick and 2 inches across.)
3. Spray a large pan/skillet with Pam and set it on the stove over medium/high heat.
4. Cook mashed potato patties 3-4 at a time, about 1-2 minutes on each side. (If you're using a pan/skillet with a cover, put the lid on when you're cooking each side. This will trap the

heat and cook the patties all the way around, even on the edges.)

5. Serve warm, with sour cream and bacon bits