



# Potato Poppers

*Kitchen scrap: Leftover mashed potatoes*

Yield: 4 servings    Prep time: 10 min.    Cook time: 15 min.

## Ingredients

- 2 cups cool mashed potatoes, well-seasoned
- 1/2 cup breadcrumbs
- 1/8 teaspoon salt
- Pinch of pepper
- 1/8 cup grated parmesan cheese
- Cooking spray

*Adapted from [PlantYou](#) - Carleigh*

## Directions

1. Preheat oven to 350°F.
2. Prepare 2 containers, one with refrigerated mashed potatoes and the other with breadcrumbs, salt, pepper, and parmesan.
3. Roll mashed potatoes into balls slightly smaller than a golf ball, then coat them in the breadcrumb mixture.
4. Place mashed potato balls on a pan and spray lightly with cooking spray.
5. Bake until breadcrumbs start to brown, about 15 minutes. Or use an air fryer at 450°F for 10-15 minutes.
6. Serve potato pops with dinner or an afternoon snack!

### Notes:

Mixing shredded cheese, bacon bits, or green onions into the mashed potatoes is a great option!