



## Mashed Potato Puffs

### MAKES

12 to 24 puffs, depending on the size of the pan used

### INGREDIENTS

- Cooking spray or butter
- 2 cups cooked mashed potatoes
- 3 large eggs, beaten
- 1 cup grated cheese, such as Parmesan or Gruyère, divided
- 1/4 cup minced fresh chives
- 1/4 cup diced cooked bacon or ham (optional)
- Kosher salt
- Freshly ground black pepper
- Sour cream, for serve (optional)

### INSTRUCTIONS

**1** Arrange a rack in the middle of oven and heat to 400°F. Lightly coat the cups of a mini-muffin tin with cooking spray or butter.

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**2** Place the mashed potatoes, eggs, 3/4 cup of the cheese, chives, and bacon or ham in a large bowl and stir to combine. Season, if necessary, with

salt and pepper. The seasoning will depend on how seasoned your mashed potatoes were to begin with.

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**3** Fill each muffin cup with the mashed potatoes. Sprinkle the tops with the remaining 1/4 cup cheese.

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**4** Bake until the potato cups are set, browned on top, and heated through, about 20 minutes. Let cool for about 5 minutes in the pan, then use a spoon or knife to gently release them from the pan. Serve immediately with dollops of sour cream, if desired.

## RECIPE NOTES

**Storage:** Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. To reheat and re-crisp, arrange the puffs on a baking sheet and bake at 400°F for about 15 minutes (depending on size).

### More Flavoring Ideas for Mashed Potato Puffs

- **Loaded Baked Potato:** Cheddar cheese, cooked bacon, chopped green onions, served with sour cream and chives
- **Curried Potato Puffs:** 1 teaspoon curry powder (or to taste), chopped red onion, chopped jalapeño pepper, served with yogurt and cucumber.
- **Goat Cheese & Spinach:** Fine chopped spinach, minced garlic, crumbled goat cheese.
- **Italian-Inspired:** Finely chopped sun-dried tomatoes, chopped basil, finely chopped shallots, served with a smear of tomato sauce.

*Updated from recipe originally published November 2010.*