

Recipes Using Instant Mashed Potatoes



Mashed Potato Pancakes

You will need:

3-1/2 cups of cooked mashed potatoes	1/2 cup grated Parmesan cheese	1 egg, lightly beaten
8 tbsp. flour, divided	1 tbsp. fresh chopped parsley	cooking oil
3 tbsp. chopped green onion or plain onion		

Instructions:

- Prepare instant mashed potatoes as instructed on the box.
- In a mixing bowl, combine potatoes, cheese, egg, 3 tbsp. flour, onion, and parsley.
- Refrigerate for 2 hours. In a separate plate, add 4 tbsp. flour for dredging the pancakes.
- Shape the pancakes with your hands and dredge them in flour. Add 5 tbsp. flour to a skillet.
- Sauté the pancakes for about 2-3 minutes on each side over medium-high heat or until golden brown.
- Add more oil if needed. Remove cakes to a plate lined with a paper towel to soak up excess oil.
- Serve with a dollop of sour cream or applesauce.

Mashed Potato Muffins

You will need:

3 cups of cooked mashed potatoes	1 large egg	1 cup shredded cheddar cheese, divided
4 tbsp. chopped green onion, divided	cooking spray	salt and pepper to taste

Instructions:

- Preheat oven to 375 degrees F. Grease a non-stick muffin pan with cooking spray.
- Prepare instant mashed potatoes as instructed on the box.
- In a large bowl, stir together mashed potatoes, egg, 3/4 cup cheddar cheese, and 2 tbsp. green onion.
- Season with salt and pepper. Divide the potato mixture evenly into 12 servings in the muffin pan.
- Bake the muffins for 30 - 35 minutes until golden brown and crisp around the edges.
- Remove pan from oven. Top muffins with remaining 1/4 cup cheese and return to oven for 3 minutes.
- Remove muffins from oven and allow to cool in pan for 5 minutes. Sprinkle tops with chopped onions.

Mashed Potato Fried Chicken

You will need:

2 cups instant mashed potato flakes	2 lbs. skinless, boneless chicken breasts, cut into strips	
2 cups flour	vegetable oil of choice	1 tsp. cayenne pepper
1/2 tbsp. onion powder	1 tbsp. garlic powder	2 tsp. salt
2 tsp. pepper	2 eggs	

Instructions:

- Cut chicken breasts into strips. Preheat oil in a heavy skillet.
- In a large bowl, combine flour, salt, black pepper, garlic powder, onion powder, and cayenne pepper.
- Mix ingredients together and add potato flakes. Mix again. In a separate bowl, lightly beat eggs.
- Dip chicken strips in egg and then roll them in potato-flour mixture.
- Gently place strips in hot oil. Fry for about 6 minutes on each side or until meat is thoroughly cooked.
- Remove chicken from oil and let it drain for 5 minutes. Let cool for an additional 10 minutes.

Cheesy Potato Soup

You will need:

6 cups cooked mashed potatoes	1 large onion, chopped	1 large garlic clove, minced
2 tbsp. flour	2 cups chicken stock	$\frac{3}{4}$ cup cream or half and half
8 - 12 oz. shredded extra sharp cheddar cheese	cooked bacon and chopped green onions for topping	
2 tbsp. butter	salt and pepper to taste	

Instructions:

- In a large, heavy pot, melt butter over low heat. Add onions and sauté until soft. Add pressed garlic.
- Sauté an additional 30 seconds. Add flour and stir until fully combined.
- Add potatoes and stir until mixture is fully combined. Add chicken broth and cream. Stir well.
- Heat soup over medium-low heat, about 10 minutes. Stir frequently. Add cheese.
- Stir until cheese has melted. Season with salt and pepper. Garnish with green onion and bacon.
- Add more seasoning if necessary. If soup is too thick, add more cream or chicken stock.

Mashed Potato Pie

You will need:

4 cups cooked mashed potatoes	1 lb. ground beef	1 medium onion, chopped
1 garlic clove, minced	1-1/2 cups beef broth	3 tbsp. flour
1 (16 oz.) bag frozen mixed vegetables or 2 cans of vegetables of choice	salt and pepper to taste	

Instructions:

- Preheat oven to 425 degrees F. Brown meat in skillet over medium-high heat until browned.
- Add onion and garlic. Cook until the onions are translucent.
- Add the frozen vegetables, beef broth, and flour. Cook until the sauce thickens, about 4 - 5 minutes.
- Season with salt and pepper to taste. Pour mixture into a 2-quart baking dish.
- Spread potatoes evenly over the top. Baked uncovered for 15 - 20 min. or until potatoes are browned.

Twice-Baked Mashed Potatoes

You will need:

4 cups cooked mashed potatoes	$\frac{1}{2}$ cup finely chopped green onion	$\frac{1}{2}$ cup finely chopped red pepper
1 tbsp. cooking oil	1 cup shredded cheddar cheese (divided into $\frac{1}{2}$ cup portions)	
$\frac{1}{2}$ cup bacon, cooked crispy and crumbled	1 tsp. salt	$\frac{1}{2}$ tsp. pepper

Instructions:

- Preheat oven to 350 degrees F. In a small skillet, sauté onion and red pepper in oil until tender.
- In a large bowl, combine the onion mixture, mashed potatoes, $\frac{1}{2}$ cup cheese, bacon, salt, and pepper.
- Spoon into a lightly sprayed/greased 2-quart baking dish. Sprinkle with remaining cheese.
- If desired, add some extra chopped green onion and crumbled bacon to the top.
- Bake uncovered for 20 - 25 minutes or until cheese has melted.

Irish Potato Cake

You will need:

2 cups cooked mashed potatoes	2 cups white sugar	2 eggs 2 tsp. baking powder
2 cups butter, margarine, or shortening	$\frac{3}{4}$ cup milk	2 cups flour
1/8 tsp. salt	2 tsp. ground cinnamon	2 tsp. ground cloves
2 tsp. ground nutmeg	1 cup chopped walnuts	1 cup raisins

Instructions:

- Preheat oven to 325 degrees F. Grease and flour a 9 x 12" cake pan or a Bundt pan.
- Sift together the flour, baking powder, salt, cinnamon, cloves, and nutmeg. Set aside.
- Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.
- Add the flour mixture alternately with the potatoes and milk. Stir in the nuts and raisins.
- Pour into the prepared baking pan. Bake in preheated oven for 90 - 120 minutes.
- Cake will be done when inserted toothpick comes out clean.