

Long Livo

Cheesy Potato Croquettes

Crispy, cheesy potato croquettes for an easy, satisfying treat.

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large Yukon Gold potatoes, peeled and cubed
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 2 tbsp unsalted butter
- [ ] 1 tsp lemon juice
- [ ] Salt and pepper to taste
- [ ] 1/2 cup all-purpose flour
- [ ] 2 large eggs, beaten
- [ ] 1 cup panko breadcrumbs
- [ ] Vegetable oil for frying

Optional Dipping Sauce

- [ ] 1/2 cup sour cream
- [ ] 1 tbsp fresh chives, finely chopped
- [ ] A squeeze of lemon

Instructions

1. Place the cubed potatoes in a pot of cold water, bring to a boil, and cook until fork-tender, about 12 minutes.
2. Drain and return potatoes to the pot; mash with butter, cheese, lemon juice, salt, and pepper until smooth. Let the mash cool for 5 minutes.
3. Shape the cooled mash into 1-inch logs, about 12-14 pieces.
4. Set up a breading station: place flour in a shallow bowl, beaten eggs in another, and panko breadcrumbs in a third.
5. Roll each log in flour, dip in egg, then coat generously with panko. Let them rest on a tray while you heat the oil.
6. Heat oil in a skillet over medium-high heat until it reaches 350°F (175°C). Fry croquettes in batches, turning gently, until golden brown, about 3-4 minutes per side.
7. Transfer to paper towels to drain excess oil; sprinkle with a pinch of sea salt and serve warm.

Nutrition per serving

310 kcal	9 g	30 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mash feels too soft, add a little extra flour before shaping.
- For extra herb flavor, mix a teaspoon of dried thyme into the mash.
- A light dusting of smoked paprika on the breadcrumbs adds a subtle smokey note.