

Betty's Loaded Mashed Potato Tots



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Betty demonstrates how to make Loaded Mashed Potato Tots. These are made by adding tasty ingredients to leftover mashed potatoes, then forming them into small balls ("tots"), coating them with panko bread crumbs, and baking them in the oven.

Loaded Mashed Potato Tots

24-ounce package refrigerated mashed potatoes (or leftover mashed potatoes)

¼ cup finely shredded Parmesan cheese

¼ cup finely shredded Cheddar cheese

1 egg, beaten

¼ to ½ teaspoon freshly ground coarse salt

2 tablespoons all-purpose flour

¼ cup finely sliced green onion tops

1 ¼ cup panko bread crumbs, placed in a shallow dish, such as a pie plate

¼ cup melted butter for each baking pan used

In a large bowl, combine mashed potatoes, Parmesan cheese, Cheddar cheese, egg, salt, flour, and green onion tops. Form into tots about 1-inch across. Roll each tot in panko bread crumbs. Place the tots individually onto buttered shallow baking pans. The number of pans needed will depend on the size of the pans and the size of the potato tots. Bake at 425 degrees (F) until brown on the bottom side. Then, use tongs to turn the tots over. Continue to bake until the other side is browned. Remove from oven and transfer browned tots to a nice serving dish. Serve immediately and enjoy! (Ketchup is good as a dipping sauce for Potato Tots!) --Betty :)