



Loaded Mashed Potato Puffs



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Introduction

Loaded Mashed Potato Puffs are a delightful twist on traditional mashed potatoes, combining creamy textures and savory flavors into a bite-sized treat. Perfect as an appetizer or side dish, these puffs are sure to please any crowd. The crispy exterior combined with the fluffy mashed potatoes inside, enhanced by cheese and bacon, creates a mouthwatering experience that you won't want to miss.

Detailed Ingredients with measures

Potatoes - 2 pounds
Butter - 4 tablespoons
Cream cheese - 4 ounces
Milk - 1/4 cup
Cheddar cheese - 1 cup, shredded
Bacon - 1/2 cup, cooked and crumbled
Green onions - 1/4 cup, chopped
Salt - to taste
Pepper - to taste
Bread crumbs - 1 cup
Eggs - 2 large

Prep Time

Preparation time for Loaded Mashed Potato Puffs is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is around 25-30 minutes. The total time required from start to finish is about 50-60 minutes. This recipe typically yields about 20 to 24 puffs, making it an ideal choice for gatherings or family dinners.



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Detailed Directions and Instructions

Step 1: Preheat Oven

Preheat your oven to 400°F (200°C).

Step 2: Boil Potatoes

Peel and quarter the potatoes. Place them in a large pot of salted water and bring to a boil. Cook until tender, approximately 15-20 minutes.

Step 3: Drain and Mash

Once the potatoes are tender, drain them and return to the pot. Mash the potatoes until smooth.

Step 4: Mix in Ingredients

Add sour cream, butter, cheese, bacon, chives, salt, and pepper to the mashed potatoes. Mix until well combined and creamy.

See also Pierogi Casserole

Step 5: Prepare Baking Sheet

Line a baking sheet with parchment paper. Scoop the potato mixture into small balls, about 1.5 inches in size.

Step 6: Arrange on Baking Sheet

Place the potato balls onto the prepared baking sheet, leaving space between each.

Step 7: Bake

Bake in the preheated oven for 15-20 minutes, or until golden brown on top.

Step 8: Serve

Remove from the oven and allow to cool slightly before serving. Enjoy your Loaded Mashed Potato Puffs!

Notes

Tip for Extra Crispiness

For a crunchier texture, you can broil the puffs for the last 2-3 minutes of baking.

Storage Instructions

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Freezing Option

These puffs can be frozen before baking. Place them on a baking sheet to freeze individually, then transfer to a freezer bag for long-term storage. Bake from frozen; add a few extra minutes to the cooking time.

Variations

Feel free to customize the recipe by adding other mix-ins like different cheeses, herbs, or vegetables according to your taste preferences.



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Cook techniques

Boiling Potatoes

To achieve the perfect texture for your mashed potatoes, boil them until they are fork-tender but not falling apart. This usually takes about 15-20 minutes.

Draining and Steaming

After boiling, drain the potatoes and place them back in the pot with the lid on for a few minutes. This allows the remaining moisture to evaporate, resulting in fluffier mashed potatoes.

Mashing

Use a potato masher or a ricer for mashing the potatoes. A ricer will give a smoother consistency, while a traditional masher offers a bit more texture.

See also [Crock Pot Beef Stroganoff](#)

Flavoring

Enhance the flavor of the mashed potatoes with ingredients like butter, cream, cheese, garlic, and seasonings. Combine well until fully incorporated.

Shaping and Bread Crumbs

Once the mixture is ready, shape it into small puffs and coat them in bread crumbs for a crispy exterior when baked.

Baking

Bake the potato puffs at a high temperature until they are golden brown on the outside, usually around 20-25 minutes.

FAQ

Can I use other types of potatoes for this recipe?

Yes, while Russet potatoes are recommended for their fluffiness, Yukon Gold potatoes also work well and add a creamy texture.

Can I prepare these potato puffs ahead of time?

Absolutely! You can prepare the mixture and shape the puffs ahead of time, then refrigerate or freeze them before baking.

What can I serve with loaded mashed potato puffs?

These puffs pair well with a variety of dishes such as roasted meats, salads, or as a standalone appetizer.

How do I store leftover potato puffs?

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven to maintain crispiness.

Can I add other ingredients to the mashed potato mixture?

Yes, feel free to customize the puffs by adding other ingredients like cooked bacon, chives, or different cheeses for variety.



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Conclusion

These loaded mashed potato puffs are a delightful combination of creamy potatoes, savory ingredients, and a crispy exterior. They make for a perfect appetizer or side dish, impressing guests with their flavor and fun presentation. With this recipe, you can enjoy a new twist on traditional mashed potatoes that elevates any meal.

See also [Chocolate Cake in a Pan](#)

More recipes suggestions and combination

Cheesy Bacon Potato Cakes

Combine mashed potatoes with cheddar cheese and crispy bacon for another tasty take on potato puffs.

Potato and Chive Fritters

Mix in fresh chives and a hint of garlic for added flavor in these crispy potato bites.

Spicy Southwest Mashed Potato Bites

Add some jalapeños and pepper jack cheese for a spicy kick to your potato puffs.

Garlic and Herb Potato Puffs

Infuse your puffs with roasted garlic and mixed herbs for a fragrant and flavorful version.

Italian Parmesan Potato Balls

Incorporate Italian seasonings and grated Parmesan cheese for a deliciously savory twist.

Loaded Veggie Mashed Potato Puffs

Mix in your favorite vegetables such as spinach or peppers to create a healthy and colorful option.



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