

Crisp and Melty Oven Baked Mashed Potato Cakes –

These oven-baked mashed potato cakes are crispy on the outside and soft on the inside, making them the perfect healthy snack or side!

Ingredients:

4 medium potatoes

1 onion (fried until translucent)

1/2 cup pancetta (cooked)

2 eggs

1/4 cup butter

Fresh chives

Salt & pepper to taste

Milk (optional for texture)

Breadcrumbs

Grated parmesan (for topping)

Instructions:

- 1** Boil potatoes in salted water until fully cooked, then fry onions until translucent.
- 2** In a bowl, mix potatoes, eggs, pancetta, onions, butter, chives, and season. Add milk for desired texture.
- 3** Preheat oven to 400°F (190°C) and line a baking sheet with parchment paper.
- 4** Shape the potato mixture into cakes, layering breadcrumbs before and after.
- 5** Bake for 10 minutes, or until golden brown. Top with grated parmesan and serve warm!