

FRIED MASHED POTATO CROQUETTES

BY CHEF ADAM HEGSTED

INGREDIENTS

- 3–4 cups mashed Washington Grown potatoes
- 4 ounces turkey meat, diced
- 1 cup smoked mozzarella, shredded
- 2 tablespoons green onions, minced
- 1 tablespoon onion powder
- 1/2 tablespoon salt
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon black pepper
- 2 tablespoons flour (gluten free works as well)
- 3 eggs, beaten (divided)
- 2 cups panko bread crumbs
- Vegetable oil, for frying

INSTRUCTIONS

1. Combine mashed potatoes, mozzarella, green onions, onion powder, salt, paprika, pepper, flour and one egg. Mix until incorporated.
2. Use a small cookie scoop to scoop 2-inch balls of mashed potato mixture. Roll into a ball in your hands and refrigerate for 30 minutes.
3. Place remaining two eggs in a shallow bowl and the panko in a separate shallow bowl.
4. Remove potato balls from fridge and dredge first in egg and then in panko. Repeat until all mashed potatoes are used.
5. Heat 3-inches of oil in a large cast iron skillet or heavy bottomed pot until thermometer reads 375°F.
6. Fry breaded potatoes golden on all sides, 2–3 minutes. Remove from oil and place on a paper towel.
7. Serve with leftover gravy, or aioli, if desired.



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a collaboration with KREM 2 and Spokane 2nd Harvest. This year, 11,000 Thanksgiving dinner meal kits will be provided to families throughout our community.

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