

Mashed Potato Pancakes

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Serves 4 – 2 pancakes each serving

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:625da35809d17f266e2f097d>

- 2 cups leftover mashed potatoes (depending on how your mashed potatoes are made, the points can change based on your mashed potato recipe)
 - 1 egg, beaten
 - 1 teaspoon onion juice, just grate the onion into the potato mixture
 - 2 Tablespoons breadcrumbs
 - 1/2 Tablespoon butter
1. Heat butter in large skillet over medium heat.
 2. Add beaten egg and onion juice and mix. Slowly add breadcrumbs starting with 1 Tablespoon. Add breadcrumbs until potato mixture is thick enough to form a ball about the size of a golf ball.
 3. Smash ball to form a 2 inch in diameter pancake, and gently add to the hot oil.
 4. Fry until golden brown, approximately 2-3 minutes. Do not move or flip until completely golden brown. You will see the crust forming around the edge of the pancake.

