



# Potato Croquettes

## Ingredients

- 2 cups mashed potatoes
- 2 tsp fresh parsley, finely chopped
- Coarse salt and freshly ground black pepper, to taste
- 1 cup all-purpose flour
- 1 large egg
- 1 tbsp water
- 1½ cups fresh breadcrumbs
- Vegetable oil, for frying

## Instructions

### Step 1 – Mix the Filling:

In a large bowl, combine the mashed potatoes and parsley. Season generously with salt and pepper, then mix until well combined.

### Step 2 – Set Up Breading Station:

In three separate shallow bowls, set up the breading components:

- Bowl 1: Flour seasoned with salt and pepper.
- Bowl 2: Whisk together the egg and water to make an egg wash.
- Bowl 3: Place the breadcrumbs.

### Step 3 – Shape the Croquettes:

Form the potato mixture into small logs, about ¾ inch wide and 2 inches long.

### Step 4 – Bread the Croquettes:

Roll each croquette in the flour (shaking off excess), dip into the egg wash, then coat evenly with breadcrumbs.

### Step 5 – Fry to Perfection:

In a heavy-bottomed saucepan, heat about 1½ inches of vegetable oil over medium-high heat until hot (around 350°F / 175°C). Fry the croquettes in batches, turning as needed, for about 2 minutes or until golden brown and crisp on all sides. Drain on a paper towel-lined plate.