



# Potato Fritter

NIBBLEDISH CONTRIBUTOR

## Ingredients

I made these potato fritters as an appetizer for a recent party. It was quite popular.

\* 5 cups of cooked potato \* 1 cup of corn \* 5 tbsp of cilantro \* 3 cups of flour \* 1 egg \* some panko flakes \* oil \* salt, pepper

## Instructions

1. put the potato into a food processor, blend until there are no clumps.
2. mix mashed potato with some salt, pepper, corn, 1 cup of flour and chopped cilantro. Set aside until slightly chilled.
3. scramble the egg.
4. Prepare 3 bowls, one with 2 cups of flour, one with egg, and one with panko flakes.
5. Form a small cylinder of potato with your hands and coat the outside with flour, egg and panko flakes in that order.
6. Pan fry or deep fry for 10-15 minutes at a medium temperature. If pan frying, be sure to flip halfway through.
7. Serve with A mixture of ketchup and sriracha sauce.

Enjoy the crunchy crust and creamy inside.