



Ham and cheese potato cakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 medium to large potatoes
- 1 egg yolk
- 125g grated cheese
- 2 slices of thin ham (I use [Quorn](#))
- Breadcrumbs (optional)

Instructions

1. Bake and mash the potatoes.
2. Add the egg yolk, grated cheese and ham and mix well.
3. Separate and roll the mixture into balls, then flatten. This recipe should make four or five medium sized cakes.
4. Cover in breadcrumbs if needed.
5. Fry each cake for approximately three to four minutes on a low heat.
6. Simple, but yummy!