

LAY'S® Jalapeño Popper Mashed Potato Bites

Ingredients

- 8 oz bag LAY'S® Classic Potato Chips
- As needed canola oil
- 2 cups mashed potatoes
- 1/2 cup instant mashed potato flakes
- 3/4 cup shredded cheddar cheese
- 2 tbsp bacon bits
- 1/4 cup + 1 tbsp sliced green onion
- 1/4 tsp garlic powder
- To taste salt
- 1/4 tsp black pepper
- 1 cup flour
- 1 cup egg, beaten
- 1/2 cup ranch dressing

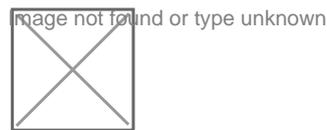
How to make it

1. In a large pot, pre-heat oil to 350°F for frying, or preheat an air-fryer to 375°F.
2. In a large bowl, combine mashed potatoes, instant mashed potato flakes, shredded cheese, bacon bits, 1/4 cup sliced green onion, garlic powder, and salt and black pepper to taste. Mix well to combine.
3. Scoop into rounded 1 tablespoon-sized portions and use your hands to roll and shape into a ball.
4. Finely crush the LAY'S® potato chips and place into a shallow container or bowl. Also place the flour and beaten egg into separate bowls.
5. Crust each mashed potato ball by first dredging in flour, then dipping in egg wash. Transfer into the crushed LAY'S® and gently roll to coat.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	30

Made with



LAY'S® Classic Potato Chips

6. Fry in oil for approximately 2-3 minutes or until the centers are heated through and the crust is golden brown. You can also air-fry in a basket sprayed lightly with oil for approximately 10 minutes, shaking the basket occasionally to avoid sticking.
7. Once cooked, transfer to a plate and garnish with green onions. Serve with ranch for dipping!