

Cheesy Mashed Potato Muffins



Ingredients:

2 cups mashed potatoes (leftovers work perfectly)
1 cup shredded cheddar cheese, divided
2 large eggs
1/4 cup milk
2 tablespoons melted butter
2 tablespoons chopped fresh parsley (plus extra for garnish)
Salt and pepper to taste

Prep Time: 10 min | Cooking Time: 25 min | Serve: 6 muffins

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a muffin tin.

Mix the Ingredients: In a mixing bowl, combine mashed potatoes, 3/4 cup cheddar cheese, eggs, milk, melted butter, parsley, salt, and pepper. Mix until smooth and well-combined.

Fill the Muffin Tin: Spoon the potato mixture into the prepared muffin tin, filling each cup about three-quarters full. Top with the remaining cheddar cheese.

Bake: Bake for 20–25 minutes, or until the tops are golden and crispy.

Serve: Allow the muffins to cool slightly, then gently remove them from the tin. Garnish with additional parsley and serve warm.