

Foodnity Recipes

Crispy Potato Cheese Bombs – Easy Game Night Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large russet potatoes, peeled and cubed
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/2 cup all-purpose flour
- [ ] 1 tsp paprika
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 2 tbsp olive oil for frying
- [ ] 1 tbsp lemon juice

Optional Dipping Sauces

- [ ] 1/2 cup sour cream
- [ ] 2 tbsp chopped chives
- [ ] Pinch of smoked paprika

Instructions

1. Heat olive oil in a deep skillet over medium-high heat until shimmering.
2. Pat the potato cubes dry, then toss them in flour, salt, pepper, paprika, and garlic powder.
3. Fry the seasoned potatoes in batches for 5-6 minutes, stirring gently, until they turn a light golden.
4. Using a slotted spoon, transfer the potatoes to a paper-towel lined plate; let them cool just enough to handle.
5. Place a small mound of grated cheese in the center of each potato piece, then gently fold the edges to seal, forming a bite-size bomb.
6. Return the cheese-filled potatoes to the hot oil and fry for an additional 2-3 minutes, until the exterior is crisp and the cheese melts.
7. Drizzle lemon juice over the hot bombs, sprinkle with fresh herbs, and serve immediately.

Nutrition per serving

320 kcal	10 g	35 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cheese oozes out, lower the oil temperature slightly.
- For extra flavor, toss the finished bombs with a pinch of smoked paprika.
- You can refrigerate the prepared but un-fried potatoes for up to 2 hours.