

Foodnity Recipes

Meat Stuffed Potato Cakes Recipe

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

Ingredients

Main Ingredients

- [ ] 4 medium Russet potatoes, peeled and cubed
- [ ] 1 lb ground beef (or turkey)
- [ ] 1/2 cup onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 egg, lightly beaten
- [ ] 2 tbsp butter, melted
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp dried thyme
- [ ] Zest of 1 lemon
- [ ] Salt and pepper to taste
- [ ] Oil for pan-frying

Instructions

1. Boil the potato cubes in salted water until fork-tender, about 10 minutes; drain and return to the pot.
2. Mash the potatoes with melted butter, lemon zest, and a pinch of salt; set aside to cool slightly.
3. In a skillet, sauté onion and garlic until translucent, then add ground meat, paprika, thyme, salt and pepper; cook until browned and crumbly.
4. Mix the cooked meat into the mashed potatoes, adding the egg to bind; shape into 8 equal patties, pressing a shallow well in the center of each.
5. Heat oil in a large skillet over medium-high heat; fry each patty 3-4 minutes per side until golden brown and crisp.

Nutrition per serving

380 kcal	28 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too loose, add a tablespoon of flour as a binder.
- For extra flavor, sprinkle a little grated Parmesan on the patties before flipping.
- Serve with a dollop of sour cream or a drizzle of aioli for richness.