

# POTATO PUFFS

A delicious potato puffs it is a side dish or appetizer for breakfast ...

But whoever follows a diet I would not advise eating !

## – Ingredients :

- ☞ 2 tps grated Parmesan
- ☞ 2 tps chopped chives
- ☞ salt & black pepper
- ☞ 3 cups peeled mashed potatoes
- ☞ 3 eggs
- ☞ 1 cup sour cream
- ☞ 1 cup shredded sharp cheddar cheese

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

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- ☞ 3 cups peeled mashed potatoes
- ☞ 3 eggs
- ☞ 1 cup sour cream
- ☞ 1 cup shredded sharp cheddar cheese

## – Directions :

1 – Preheat oven to 400°;and grease the pan with butter

2 – In a mixing bowl whisk the eggs then whisk in the sour cream . Mix cheeses and the chives . add a pinch of

salt and pepper . Add to the bowl and mix well . Spoon them into the pan filling the cups just to the top .

3 – Bake 35 min until are golden brown all over . Remove from oven and let them cool 5 minutes in pan . Serve with sour cream . ENJOY !