



Crispy Mashed Potato Cakes

Ingredients

- 2 large eggs, lightly beaten
- 2 tablespoons finely chopped onion
- 1/4 teaspoon pepper
- 2 cups leftover mashed potatoes
- 2 cups leftover chopped cooked turkey
- 2 cups leftover stuffing
- 2 tablespoons butter
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- applesauce, optional for garnish

Sharon's Hint

Adapted from tasteofhome.com

Directions

Step 1.

In a large bowl, whisk eggs, onion and pepper. Stir in potatoes, turkey and stuffing. In a large skillet, heat butter and olive oil over medium-high heat. Working in batches, drop potato mixture by 1/2 cupfuls into the skillet, press to flatten slightly. Fry on each side until golden brown and heated through, 4-5 minutes. Drain on paper towels. If desired, serve with applesauce.