

Parmesan Panko Potato Croquettes

These croquettes are so easy to make and can be prepped hours beforehand. Top with some roasted cherry tomato 'ketchup, (recipe to follow croquette recipe), and they're a delicious side for any meal!

Ingredients:

4 Russett potatoes, peeled, cut into 1/2" pieces
3 green onions, finely sliced
1/2 c. Parmiggaiano reggiano cheese, grated
2 eggs, beaten
1 c. Italian bread crumbs or panko
1 clove garlic, minced
1 Tbsp extra virgin olive oil
Sufficient extra virgin olive oil for pan frying, 1/4" in the pan.

Boil potatoes in salted water for 10-15 minutes until fork tender -- drain. Sauté green onion and garlic in 1 Tbsp olive oil for a few minutes until garlic is golden and onions are translucent. In a big bowl, combine onion and garlic mixture with boiled, mashed potatoes. Add parmesan cheese, and mash together. Cover and refrigerate for at least 30 minutes.

Roll chilled potato mixture into fingers. Dip the fingers in beaten egg then Italian bread crumbs or panko. (Hint: You can add a little dried seasoning to the bread crumbs/panko such as oregano or basil for extra flavour).

Fry the croquettes in 1/4" of olive oil for 30 seconds to a minute, until all sides are equally crispy and golden. Remove from pan with slotted spoon and place on plate lined with paper towel - serve immediately.

Roasted Cherry Tomato 'Ketchup':

2 c. cherry or grape tomatoes, halved
4 cloves garlic, finely chopped
pinch Oregano
2 Tbsp Extra Virgin Olive Oil
Salt and Pepper to taste
Pinch of brown sugar

Preheat oven to 425F. Place tomatoes and garlic in baking dish in a single layer. Toss with olive oil to coat. Sprinkle with oregano, salt, pepper and brown sugar. Roast for 40 minutes.