

These Garlic Parmesan Cheesy Potato Balls are easy, unforgettably delicious, and have the ULTIMATE cheese-pull! Grab your stretchy pants, these are addicting! Fresh garlic, savory seasonings, and cheesy melted mozzarella, packed into a bite sized potato ball and fried to crispy perfection.

## INGREDIENTS

\*Makes 25-30 potato balls

- + 2 large russet potatoes (900g total)
- + 1 tsp garlic powder
- + 1/2 tsp onion powder
- + 1/3 C corn starch
- + 1/2 tsp salt
- + 1.5 C mozzarella cheese, shredded
- + 2 TBSP fresh parsley, chopped
- + 2 cloves garlic, minced
- + 1/3 C parmesan cheese, finely shredded
- + 1.5 qt neutral oil for frying

## DIRECTIONS

### + STEP 1: BOIL

Chop peeled potatoes into large chunks. Boil in salted water until tender (about 10 minutes).

### + STEP 2: PREHEAT

Preheat 1.5 qt neutral oil in Wok or pot.

### + STEP 3: POTATO BALLS

Mash the potatoes and then mix with garlic powder, onion powder, and corn starch. Add the mozzarella cheese to the mixture and then form into 1-inch balls. Fry at 375°F until golden brown.

### + STEP 4: SERVE

Top with finely shredded parmesan cheese and fresh parsley.