

## Side Dish

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# Crispy Mashed Potato Cakes

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**Servings: 4**

**2 pounds Idaho potatoes**  
**4 ounces cream cheese**  
**2 tablespoons sour cream**  
**2 scallions, very finely chopped**  
**2 teaspoons lemon zest**  
**1 egg, lightly beaten**  
**salt and freshly ground black pepper**  
**1 tablespoon extra-virgin olive oil**  
**1 tablespoon butter**

Peel and dice the potatoes. Add them to a large pot. Cover with water and salt the water. Bring to a boil over medium heat and cook until tender.

Drain the potatoes and return to the hot pot to dry.

Transfer the potatoes to a bowl.

In a microwave-safe bowl, soften the cream cheese for 20 seconds on HIGH in the microwave.

Add the cream cheese to the potatoes along with the sour cream, scallions, lemon zest, egg, salt and pepper to taste. Mash the potatoes to combine the mixture.

Heat the olive oil and butter in a nonstick skillet over medium heat. Drop 2-inch mounds of the potato mixture (approximately eight mounds) into the skillet and gently press down to flatten a bit. Crisp the potatoes until deeply golden on each side, about 7 to 8 minutes total.

Yield: 8 potato cakes

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Per Serving (excluding unknown items): 370 Calories; 19g Fat (45.5% calories from fat); 9g Protein; 43g Carbohydrate; 4g Dietary Fiber; 95mg Cholesterol; 149mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat.