

Croquette Potatoes

Creamy mashed potato with a crispy breadcrumb coating!

Cooking Instructions

Shallow fry from frozen

Time: 10 mins

- 1) Place enough vegetable oil in a pan so that it is around 1CM deep and heat to a medium heat.
- 2) To test the oil is hot enough dip the end of a potato croquette into the oil, if it starts to sizzle, its ready! Be careful not to over crowd the pan so you can easily turn the croquettes.
- 3) Fry your croquettes until golden and crispy which should take 6 - 8 minutes.
- 4) Gently turn your croquettes regularly (every 2-3 minutes) to ensure an even crisp all over.
- 5) Once cooked place onto some kitchen paper to remove excess oil and then serve immediately.

Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

