



Garlic Bacon Mashed Potato Pancakes

Ingredients

- 4-6 cups leftover potatoes, mashed
- 8 pieces cooked, crumbled bacon
- 1 tbsp. garlic, chopped
- 1/2 cup breadcrumbs
- 1/2 cup Parmesan cheese
- 4 tbsp. olive oil
- 1 egg

Serves: 4-6
Prep Time: 20 - 25 min
Cook Time: 20 min
Difficulty: 🍳 🍳

Directions

1. Combine all ingredients, except olive oil.
2. Mix together in VacuWare® FreshContainer.™
Cover and PowerMarinate™ for 15 minutes.
3. Form 3"- 4" pancakes from your potatoes.
4. In a skillet, heat olive oil and fry until golden brown. Remove, cool and serve with your favorite sauce.

