



## Easy to Make Vegetable and Potato Nuggets



Source:

[Stacey Doyle](#)  
[Food Blogger](#)  
[Little Figgy Food](#)

**Yield:** 36 nuggets / serves  
6

Potato Nuggets are easy to make and totally kid friendly! Also great as snacks, appetizers and perfect for tailgating!

Read Stacey's full post, along with other great kid-friendly recipe ideas, [here](#).

### Ingredients:

- 4 cups Idaho® potatoes, cooked and mashed (a great use for leftover mashed potatoes!)
- 4 ounces mild cheddar cheese, shredded
- ½ cup Parmesan cheese, grated
- 1 cup broccoli, cooked and "riced" (diced fine)
- 1 cup fine bread crumbs, divided
- salt and pepper to taste
- 2 eggs, lightly whisked
- canola oil

### Directions:

1. In a large bowl, combine the mashed potatoes, cheeses, finely diced broccoli, ½ cup of the bread crumbs, and the salt and pepper.
2. Quickly give it a taste, adjust seasoning if needed, then add in the lightly whisked eggs and mix until well combined.
3. Place the remaining ½ cup of the bread crumbs in a shallow dish.
4. In a heavy-duty skillet, or Dutch oven, heat 2-3 inches of oil over medium-high heat.
5. Using a 1" scoop, shape potato mixture into balls and gently roll each one in the bread crumbs to lightly coat.
6. Add the potato nugget balls in batches to the oil, cook 2-3 minutes on each side until golden brown. Allow to drain on a paper towel-lined dish. Repeat with remaining potato balls.
7. Serve with your favorite dips, such as ketchup, mustard or ranch dressing.