

## CHEESY MASHED POTATO MINI CROQUETTES, FRESH HERB SALAD



**Serving:** 4 - 6

**Cooking Time:** 10 minutes

**Prep Time:** 20 minutes

### INGREDIENTS

- 2 potatoes, skin on

- 30ml (2 tbsp) butter
- Salt, to taste
- 100g cheddar cheese, grated
- 1 large egg, slightly beaten
- 45ml (3 tbsp) milk
- 200g breadcrumbs
- 200g mixed salad leaves
- 1 carrot, thinly sliced
- 1 cucumber, sliced
- A few leaves of fresh mint
- Bunch of fresh basil
- **Dressing**
- 60ml (¼ cup) thick Greek yoghurt
- 1 garlic clove, crushed
- 60ml (¼ cup) fresh parsley, finely chopped
- 1 small onion, grated
- 30ml (2 tbsp) fresh chives
- Salt, to taste
- 30ml (2 tbsp) Dijon mustard
- Juice of ½ lemon

## INSTRUCTIONS

Tips: Make the croquettes bigger and serve as a meal with the salad on the side

1. In plenty of salted boiling water, cook the potatoes until soft. Drain and mash until smooth and lump-free. Mix in the butter and season well, mix in the cheddar and form into small balls
2. Take each ball and dip it into a mixture of egg and milk, then coat it generously in the breadcrumbs. Once all the balls are done refrigerate for 30 minutes. This will prevent them from falling apart
3. Deep-fry gently until golden
4. Mix all the dressing ingredients well together
5. In a large bowl mix the salad leaves, carrot, cucumber and herbs add the croquettes and spoon in the dressing, toss to combine