

Cheesy Potato Patties - *Tortitas de papa con queso*

Ingredients

1 lb (454g)	potatoes, such as Russet; washed, cooked and peeled while still hot
1	large egg
½ cup	parmesan cheese; grated
Oil, as needed	

Place potatoes in a bowl and mash while still hot. **IMPORTANT:** Set aside and let cool perfectly to room temperature. Once cooled, add cheese and egg; beat egg slightly with a fork, then incorporate with cool potatoes and cheese to form a sticky paste. Divide into 8-9 portions. Take one portion at a time; form a ball and then flatten into a disc of approximately ½ inch (1.25 cm) thick; repeat with the rest of the portions. Using a large frying pan, pour enough oil to cover the bottom, and heat over medium-high heat; reduce heat to medium, then fry the patties in batches, flipping after two to three minutes, once they have turned golden brown. Allow the other side to brown, then remove to a plate lined with paper towels. Serve hot with a side salad :

