

Kroket Kentang / Indonesian Potato Croquette

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-potato-recipe>

Ingredients:

- 500 grams potatoes boiled, peeled and mashed
- 2 tablespoons milk powder
- 1/4 teaspoon nutmeg powder
- 1/4 teaspoon white pepper powder
- 1/2 teaspoon salt
- 1 tablespoon unsalted butter
- 1 cup onions chopped
- 1 cup chicken meat shredded
- 1/2 cup veggies frozen mixed, thawed
- 1/2 teaspoon white pepper powder
- 1/4 teaspoon nutmeg powder
- 1 teaspoon salt
- 1 stalk green onion finely chopped
- 1/4 cup water
- 1 tablespoon all purpose flour
- oil for frying
- 1 egg beaten
- 2 cups bread crumbs

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 65 milligrams
4. Fat: 12 grams
5. Fiber: 5 grams
6. Protein: 10 grams
7. SaturatedFat: 4 grams

8. Sodium: 1300 milligrams

9. Sugar: 7 grams

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