**Potato, Herb and Fetta Cheese Puffs**

**Ingredients:**

600g potatoes, peeled and coarsely chopped

50g butter

1 clove garlic, crushed

½ cup washed, picked and chopped fresh herbs

½ cup self-raising flour

1 egg, beaten lightly

2 green onions, chopped finely

100g firm fetta, crumbled

Sunflower oil for cooking

**What to do:**

1. Boil steam or microwave potato until tender, drain.
2. Mash potato in large bowl with butter and garlic until smooth.
3. Cool for 10mins. Prepare herbs.
4. Combine potato mixture with flour, egg, onion, and cheese. Stir and season well.
5. Heat oil in deep pan or wok.
6. Roll level table spoons of mixture into balls.
7. Fry balls in batches until golden brown, drain on cooling rack over baking tray.
8. Garnish and serve.