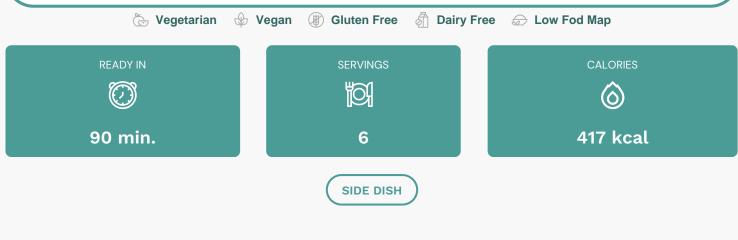


# **Fried Mashed Potato Sticks**



### Ingredients

3 cups water
7.2 oz creamy peanut butter mashed (just-add-water variety
3 cups vegetable oil
1 serving ranch dressing

## **Equipment**

frying pan
baking sheet
paper towels

	knife		
	cookie cutter		
	spatula		
Di	rections		
	In 2-quart saucepan, heat water to boiling. Turn off heat.		
	Add potatoes.		
	Mix to combine.		
	Spread potatoes onto an ungreased rimmed half baking sheet or 13x9-inch pan. Smooth top with spatula.		
	Place in freezer about 1 hour or until frozen.		
	Using cookie cutter or sharp knife, cut out stick shapes. Return to freezer until oil is heated.		
	In deep-fat fryer or heavy saucepan, heat oil over medium-high heat to 350°F.		
	Carefully place frozen potato sticks into oil (being careful to not crowd pan) and cook until golden.		
	Transfer cooked potato sticks to plate lined with paper towels to absorb excess oil.		
	Serve with a side of dressing.		
Nutrition Facts			
	PROTEIN 7.1% FAT 85.66% CARBS 7.24%		
D			

### **Properties**

sauce pan

Glycemic Index:2.33, Glycemic Load:0.83, Inflammation Score:-4, Nutrition Score:9.2700000932521%

### Nutrients (% of daily need)

Calories: 417.31kcal (20.87%), Fat: 41.41g (63.71%), Saturated Fat: 7.11g (44.43%), Carbohydrates: 7.88g (2.63%), Net Carbohydrates: 6.25g (2.27%), Sugar: 3.81g (4.23%), Cholesterol: 1.3mg (0.43%), Sodium: 196.91mg (8.56%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 7.72g (15.44%), Vitamin K: 46.89µg (44.66%), Vitamin E: 4.99mg (33.29%), Manganese: 0.5mg (25.04%), Vitamin B3: 4.53mg (22.64%), Magnesium: 58.93mg (14.73%), Phosphorus: 124.63mg (12.46%), Copper: 0.16mg (8.14%), Vitamin B6: 0.15mg (7.63%), Folate: 29.46µg (7.36%), Fiber: 1.63g (6.53%), Zinc: 0.88mg (5.9%), Potassium: 195.07mg (5.57%), Vitamin B2: 0.07mg (4.08%), Vitamin B5: 0.4mg

(4.01%), Iron: 0.61mg (3.38%), Vitamin B1: 0.05mg (3.18%), Selenium: 1.57µg (2.24%), Calcium: 21.62mg (2.16%)	