

# Spinach & Potato Cheese-Stuffed Balls

## Cooking Times + Servings

- **Prep Time:** 20 minutes
  - **Cook Time:** 15 minutes (fry) or 20–25 minutes (bake)
  - **Total Time:** 35–45 minutes
  - **Servings:** 6 (makes about 16–20 balls)
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## Ingredients

- **Boiled potatoes:** 500 g (about **1.1 lb**, ~**3 medium potatoes**), peeled
- **Spinach, sautéed and finely chopped:** 350 g (about **12 oz**)
- **Eggs:** 2
- **Grated cheese (Parmigiano Reggiano or Pecorino):** about **1/3 cup** (a generous handful)
- **Breadcrumbs:** **1/2 cup**, plus more for coating
- **Olive oil:** **1–2 tsp** (to sauté spinach)
- **Salt & black pepper:** to taste
- **Provola (or low-moisture mozzarella/fiordilatte):** **6–8 oz**, cut into **small cubes**

### Optional (recommended):

- **Garlic:** 1 clove (to sauté spinach)
  - **Nutmeg:** a pinch (great with spinach + cheese)
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## Instructions (Step-by-Step)

### 1) Cook and dry the spinach

1. Sauté spinach in a pan with a drizzle of olive oil (and garlic if using) until wilted and **nice and dry**.
2. Chop finely and let cool.

*Tip: If there's moisture, squeeze spinach in a clean towel—this prevents soggy balls.*

### 2) Make the mixture

1. Mash boiled potatoes until smooth.
2. Add spinach, eggs, grated Parmigiano Reggiano, breadcrumbs, salt, pepper (and nutmeg if using).
3. Mix until you get a moldable dough.
  - Too soft? Add **1–2 tbsp** breadcrumbs at a time.
  - Too dry? Add **1 tbsp** beaten egg or a tiny splash of milk.

### 3) Stuff and shape

1. Scoop about **2 tbsp** mixture and flatten slightly in your palm.
2. Place **1 cube of provola** in the center.
3. Seal well and roll into a firm ball (no cracks!).

### 4) Coat with breadcrumbs

1. Roll each ball in breadcrumbs until fully coated.
  2. Chill **10 minutes** (optional but helps them stay perfect while cooking).
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## Cooking Methods

### Option A: Fry (crispiest result)

1. Heat about **1 inch** of oil in a skillet to **350°F**.
2. Fry in batches, turning gently, **3–5 minutes** until golden.
3. Drain on paper towels and season lightly with salt.

### Option B: Bake (lighter + easy)

1. Preheat oven to **425°F**.

2. Place balls on a parchment-lined baking sheet. Spray or drizzle lightly with oil.
3. Bake **20–25 minutes**, turning once halfway, until golden and firm.

### **Option C: Air Fryer (super convenient)**

1. Preheat to **390°F**.
  2. Lightly spray with oil.
  3. Cook **10–12 minutes**, turning once.
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### **Tips & Tricks (Nonna-Style)**

- **Squeeze spinach well**—water is the enemy of crispy balls.
- **Seal tightly** around the cheese, or it will leak during frying.
- **For extra crunch:** do a double breadcrumb coat (dip in beaten egg, then breadcrumbs again).