SUPERGREENS! latkes



cook time:	prep time:	featured product:
15	**20**	**SUPERGREENS!**

get in the holiday spirit with our SUPERGREENS! latkes recipe! try our take on a passover staple with this delicious and more nutritious recipe makeover. we've added in some SUPERGREENS! for an extra healthy boost. these latkes will disappear like magic at your next holiday event!

ingredients

4 servings

2 packed cups **organicgirl© SUPERGREENS!** ?
2 medium russet potatoes, peeled and grated
½ medium onion, grated
3 eggs
2 tablespoons all-purpose flour
1¼ teaspoons fine sea salt
½ teaspoon black pepper
4 tablespoons preferred vegetable oil, divided
1 cup applesauce
½ cup sour cream

substitutions

? *substitute with* **baby spinach**

directions

1. choose your latke base! you can use any kind of potatoes, carrots, or zucchini – we chose russet potatoes. chop the greens.

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2. peel and grate potatoes, then wrap in a dish towel and squeeze out as much moisture as possible.

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3. transfer to a large bowl. add onion, greens, and eggs.

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4. add salt, pepper, flour and mix.

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5. in a large skillet heat 2 tablespoons oil over medium. use a ¼ cup measure to portion potato mixture and place in skillet, flattening it into 3” patties and cook, flipping once, until browned on both sides, about 3 minutes per side. transfer to a paper towel-lined baking sheet to drain. repeat with remaining 2 tablespoons oil and potato mixture. serve warm with applesauce and sour cream.

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