



Sweet Potato Latkes

Ingredients:

3	Cups peeled, shredded sweet potatoes
2	Eggs, beaten
1/ 4	Cup sliced green onions
1/4	Cup all-purpose flour
1	Teaspoon salt
1/4	Teaspoon pepper
	Canola oil for frying

Instructions:

Combine sweet potatoes, eggs, onions, flour, salt and pepper in a large bowl. Pour oil to 1/4-in. depth in non-stick skillet. Heat over medium heat until hot. Measure 2 tablespoons potato mixture for each latke. Flatten in palm of hand. Place in oil and flatten again by pressing with large spatula. Cook 2 minutes on each side or until golden and crispy. Remove from pan; drain on paper towels.

Serving Size: 6-8

Cook Time: 30 minutes

Categories:

Side Dish Recipes

Quick and Easy Recipes

Vegetarian Recipes

7 Ingredients or Less