

CHEESY POTATO PANCAKES



January 20

National Cheese Lovers Day



INGREDIENTS

- 2 Cans (14½ Ounces Each) Sliced Potatoes
- 2 Eggs
- ½ Cup Milk
- 1 Cup All-Purpose, Enriched Flour
- 4 Ounces Parmesan Cheese
- 8 Ounces Cheddar Cheese
- 1 Teaspoon Baking Powder
- 4 Tablespoons Vegetable Oil

DIRECTIONS

1. Drain and slice canned potatoes.
2. Mix together potatoes, eggs, and milk in a large bowl.
3. Stir flour, Parmesan cheese, Cheddar cheese and baking powder into potato mixture using a fork.
4. Heat oil in a large skillet over medium heat.
5. Divide potato mixture evenly into 11 pancakes.
6. Cook patties until golden brown, about 4 minutes per side.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Vegetable

MEAL TYPE

-  Breakfast

YIELD

11 Pancakes

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Pancake	2 Pancakes	2 Pancakes	2 Pancakes