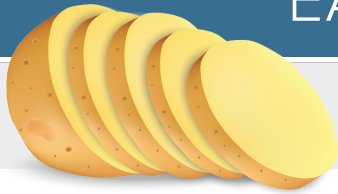


EASY POTATO PANCAKES



August 19

National Potato Day

INGREDIENTS

- 1 Cup Cold Water
- 1 Large Egg (beaten)
- ½ Teaspoon Salt
- 1½ Ounces (About ¾ Cup) Dry Potato Flakes
- 1 Pinch Freshly Ground Black Pepper
- 1 Tablespoon Vegetable Oil
- 1 Tablespoon Butter

DIRECTIONS

1. Whisk together cold water, egg, and salt in a large bowl until salt has dissolved. Mix in dry potato flakes until incorporated. Sprinkle with pepper.
2. Divide potato mixture into 4 equal portions and shape into pancakes.
3. Heat oil and butter in a large skillet over medium-high heat. Swirl the pan to combine.
4. Place pancakes in the pan, reduce heat to medium, and cook until the bottoms are browned, about 10 minutes. Flip and flatten slightly. Cook until other sides are browned, 7 to 8 more minutes.

MEAL PATTERN CONTRIBUTION

 Vegetable

MEAL TYPE

 Breakfast

YIELD

4 Pancakes

PORTION SIZES

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