



POTATO PANCAKES

March 7

National Flapjack Day

INGREDIENTS

- 1 Pound Yukon Gold Potatoes
- ¾ Teaspoon Sea Salt (divided)
- Water
- 2 Large Eggs (beaten)
- 2 Tablespoons All Purpose Flour
- 1 Teaspoon Garlic Powder
- ½ Teaspoon Onion Powder
- ¼ Teaspoon Black Pepper
- ½ Cup Cheddar Cheese
- 2 Tablespoons Salted Butter
- 2 Tablespoons Olive Oil
- Flaky Sea Salt for Topping

DIRECTIONS

1. Peel 1 pound potatoes and cut them into halves or quarters. Place them in a 3-quart pot and cover them with cold water by 2 inches, then add sea salt to the water.
2. Bring water to a boil, then boil for 15-25 minutes until fork tender. Strain potatoes in a colander to remove any excess water, let cool in the colander until they reach room temperature. Once they are cooled, rice the potatoes into a large mixing bowl using a potato ricer.
3. Add eggs to the riced potatoes and stir until combined.
4. Add flour, garlic powder, onion powder, sea salt and pepper and stir until evenly distributed.
5. Add cheddar cheese and stir to combine.
6. Heat 2 tablespoons olive oil and 2 tablespoons butter in a large skillet over medium heat until the butter is melted. Use a ¼ cup measuring cup to measure out portions of the potato pancake mixture and drop it onto the skillet. Flatten the mixture into a round circle about ½” thick. Repeat with remaining mixture.
7. Cook over medium heat for 5-6 minutes, or until the bottom is golden-brown.
8. Flip and cook an additional 5 minutes until golden-brown.

MEAL PATTERN CONTRIBUTION

 Vegetable

MEAL TYPE

 Breakfast

YIELD

8 Pancakes

PORTION SIZES

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