

Potato and Beet

Pancakes

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**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

Serves: 8

Prep: 10 minutes | **Cook:** 10 minutes

INGREDIENTS

- 2 russet potatoes, shredded
- 1 cup of beets, shredded
- ½ cup kimchi, chopped (optional)
- ½ cup flour
- 2 eggs
- ½ tsp salt
- 4 tbsp vegetable oil

DIRECTIONS

1. Squeeze all the water out of the shredded potatoes and beets.
2. Mix the shredded potatoes, beets, kimchi, flour, eggs and salt together in a bowl. Form 2½ inch patties for frying.
3. Heat the oil in a frying pan over medium heat. You know it's hot enough when you drop a small piece of potato in the pan and bubbles form around it.
4. Place the patties in the frying pan, no more than 3 or 4 at a time, and fry for 4-5 mins on each side until browned and crispy.
5. Place the latkes on a wire rack to cool slightly before serving.



Nutrition Information

Serving size: 1/8 of recipe

Calories	151
Total fat	8.1 g
Saturated fat	1.7 g
Cholesterol	41 mg
Sodium	204 mg
Carbohydrate	16.7 g
Fiber	2 g
Sugars	2.4 g
Protein	3.4 g

Recipe source:
Littlekitchenbigworld.com