

POTATO, SPINACH & FETA CHEESE LATKES

INGREDIENTS

LATKES

- 1 lb Russet potatoes (peeled)
- 1/3 C Onion (minced)
- 4 Scallions (just the green parts) (diced)
- 2 Eggs (large) **OR** 1/2 C egg substitute
- 1/4 C Dill (fresh) (chopped) **OR** 1 t dried dill
- 1 C Feta cheese (crumbled)
- 1 C Spinach (baby) (chopped)
- 1 t Coarse salt
- 1/8 t Black pepper (ground)
- 4 T Flour (all-purpose) **OR** (gluten-free) **OR** (potato starch)
- Vegetable oil (for frying)



TZATZIKI

- Half Cucumber (small) (shredded)
- 3/4 C Sour cream
- 1/2 t Dill (dried)
- Salt (coarse) & fresh ground black pepper (fresh)

LATKE DIRECTIONS

- 1 Grate the potatoes on the large holes of a box grater
- 2 Add them to the center of a clean kitchen towel
- 3 Wring out over the sink to remove the moisture from the potatoes
- 4 Transfer to a large bowl & add the onion, scallions, eggs, dill, feta, spinach, salt & black pepper
- 5 Sprinkle the flour over top & mix well with a fork or your hands
- 6 Heat vegetable oil in a large skillet over medium-high heat
- 7 Scoop heaping tablespoons of the potatoes into the pan for each latke and flatten with a spatula
- 8 Fry until golden brown & cooked through (2 - 3 minutes per side)
- 9 Drain on paper towels. (Maintain the oil at 350 degrees F between batches.)

TZATZIKI DIRECTIONS

- 1 Make the tzatziki while the latkes are frying
- 2 Wring the water out of the cucumber the same way you did the potatoes
- 3 Add the shredded cucumber to a small bowl & mix in the sour cream & dill
- 4 Season with salt & pepper to taste
- 5 If you don't want to make Tzatziki, serve with sour cream



