

SWEET POTATO LATKES

PREP TIME: 15 MIN COOK TIME: 8 MIN TOTAL TIME: 23 MIN.

INGREDIENTS

- 1-pound sweet potatoes, peeled and shredded
- 1/2 jalapeno, seeded and minced
- 1 garlic clove, minced
- 1 Full Circle Market Organic Large Brown Egg, lightly beaten
- 1/4 cup Full Circle Market Organic Unbleached All-Purpose Flour
- 1/2 teaspoon Full Circle Market Organic Ground Cumin
- 1 teaspoon salt
- 1/4 cup Full Circle Market Organic Refined Coconut Oil
- 1/2 cup Full Circle Market Organic Sour Cream
- 1 tablespoon fresh lime juice
- 1 tablespoon chopped green onion, plus more for garnish

METHOD

1. Place the shredded sweet potato in a towel and squeeze out any liquid. Transfer potatoes to a large mixing bowl. Add the jalapeno, garlic, egg, all-purpose flour, cumin and salt, and mix to combine. Gently form into 8 latkes.
2. Heat the coconut oil in a large skillet over medium heat. Cook the sweet potato latkes for 3 to 4 minutes on each side, or until golden-brown. Transfer to a paper-towel-lined plate.
3. Mix together the sour cream, lime juice and green onion in a small bowl. Serve with the latkes.



SERVES
6

