

Baked Potato Pancakes

This is one of Peter's recipes. Really delicious.



This is an adaptation from the Thug Kitchen Party Grub cookbook, a healthy and funny cookbook by Thug Kitchen that my sister-in-law, Jessica Spearman (Julia Anne's sister) got me for a present. I love potato pancakes and latkes, but I struggle to find the right mix of ingredients and I am not a fan of the frying part. So, this recipe has flavor, is easy to make and is also baked!

INGREDIENTS

2 ½ cups of grated potatoes-I use Yukon Gold but baking potatoes work too
1 cup leeks-I use mostly the lower parts-sliced thin
1 cup white beans-mashed
3 cloves garlic minced
2 Nutritional Yeast
2 Tablespoons olive oil
½ teaspoon salt
Olive oil cooking spray (optional)

RECIPE

1. Pre-heat oven at 400 degrees
2. Take 2 baking sheets and line with parchment paper
3. Rinse and dry the shredded potatoes well and mix with leeks, mashed beans, garlic, yeast, olive oil and salt
4. Take a small handful of the mix and make a small patty out of it. Smash them flat and place on the parchment paper. I usually come up with about 24 pancakes.
5. Spray the tops with cooking spray.
6. Bake them for about 30 minutes or until they are crispy and brown. Turn halfway through and spray again

I use traditional sour cream or, for Julia Anne, the vegan sour cream or apple sauce for dipping.