



More than Food

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Potato Latkes & Marinated Beet Salad

with Sour Cream, Apples, and Chives

Crispy potato latkes are almost as fun to make as they are to eat. Topped with cool sour cream, a slice of apple, and a sprinkling of chives, these are some fancy potato pancakes. Marinating beets with red onion and sherry vinegar brings a refreshing bite to the salad.



45 min



level 3



veggie



Russet Potatoes



Red Onion



Beets, pre-cooked



Sherry Vinegar



Fuji Apple



Chives



Flour



Sour Cream



Walnuts

Ingredients

	2 People	4 People
Russet Potatoes	24 oz	48 oz
Red Onion	1	2
Beets, precooked	8 oz	16 oz
Sherry Vinegar	2 T	4 T
Fuji Apple	1	2
Chives	¼ oz	½ oz
Flour	1) 1 T	2 T
Sour Cream	2) 2 oz	4 oz
Walnuts	3) 1 oz	2 oz
Oil *	3 T	6 T

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Nuts

Tools

Dish Towel, Large Pan,
Baking Sheet, Medium Bowl,
Large Bowl, Grater, Peeler

Ruler

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Nutrition per person Calories: 725 cal | Carbs: 94 g | Fat: 35 g | Protein: 13 g | Fiber: 15 g | Sodium: 179 mg

Make sure to wash and dry produce before prepping or cooking!



1 Preheat the oven to 400 degrees. Halve the **beets**, then slice into wedges. Halve, peel, and thinly slice **half the onion**. Thinly slice the **chives**. Peel the **potatoes**. Working over a large kitchen towel, shred the potatoes using a grater (or food processor, if you have one). Grate the **remaining onion** into the pile with the shredded potatoes.



2 Season the **potato-onion mixture** with **salt** and **pepper**. Bring in the corners of the kitchen towel and, working over the sink, squeeze the potato-onion mixture firmly to remove excess liquid. Repeat a few times until nearly dry. Transfer the **potato-onion** mixture to a large bowl and toss with the **flour**.



4 **Make the latkes:** heat ½-inch of oil (vegetable or canola) in a large pan over medium-high heat. You'll know the oil is hot enough when it moves fluidly in the pan and shimmers slightly. Place a baking sheet lined with paper towels to the side of the stove. Form the **potato-onion mixture** into 2-inch wide patties and place carefully into the oil. Working in batches, cook the **latkes** for 3-4 minutes per side, lowering the heat if necessary, until deeply golden brown. Set the finished latkes aside on the paper towels to drain, then remove the paper towel and transfer the baking sheet to the oven to keep warm until the rest of the **latkes** are ready. Season with **salt** and **pepper** before serving.



5 Peel, core, and thinly slice the **apple**. Toss ¾ of the **apple slices** into the **marinated beet salad**.

6 Plate the **latkes** and **marinated beet salad**. Top each **latke** with a reserved **slice of apple**, a dollop of **sour cream** and a sprinkle of the **remaining chives**. Enjoy!