

Starters, Sides, and Complements

Baked Potato Patties

**Vegan*

This is a nice and simple alternative to deep fried hash browns. And jazz it up with herbs and spices as you see fit. These are a crowd pleaser!

You'll Need

- 6 medium potatoes scrubbed
- 2 tablespoons onion, minced
- 1/8 teaspoon freshly ground pepper
- 2 1/2 tablespoons all-purpose flour
- 2 tablespoons olive oil
- Salt
- Herbs or spices of choice



Directions

- Preheat oven to 375°.
- Shred the potatoes coarsely.
- Mix with the onion, salt, pepper, flour, and herbs and spices of choice.
- Shape into rounded patties and place on a piece of parchment paper on a baking sheet.
- Bake for 30 minutes.
- Then set broiler to high and brown for a few minutes. Make sure to monitor so that you do not burn potatoes or parchment paper.

Play With Your Food

- Be adventurous and add in some herbs or spices. Some that work well are garlic powder, cayenne, parsley, etc.
- Top with sour cream.
- Serve with hot sauce.
- Take some sour cream and mix in a bit of hot sauce or fresh diced herbs of choice.

Medwell Kitchen Tested