





Crispy Potato Pancakes

with Roasted Apple and Arugula Salad

 30-40min  4 Servings

These potato pancakes—our take on latkes—are made of shredded potato and onion and lightly fried. The result is a crispy texture on the outside, but pillowy potato on the inside. Since potato pancakes and apple sauce are a match made in heaven, the roasted apples in the salad on the side are a delicious bite when combined with the potato. A creamy horseradish dipping sauce is the perfect way to...

What we send

- apple cider vinegar
- red onion
- baby arugula
- fresh rosemary
- russet potatoes
- pink lady apples

What you need

- 1 large egg
- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

Tools

- 2 rimmed baking sheets
- box grater
- large skillet
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 544.0kcal, Fat 36.4g, Proteins 12.0g, Carbs 73.6g



1. Prep ingredients

Preheat oven to 450°F. Halve **apples**, scoop out cores, and cut each half into 4 wedges. Trim ends from **onion**, then halve, peel and slice **half of the onion** into ½-inch thick slices (save remaining onion for step 3). Pick **rosemary leaves** from stem; finely chop leaves. Roughly chop **walnuts**.



4. Fry pancakes

Heat **¼ inch oil** in a large skillet over medium-high until shimmering, 2-3 minutes. Scoop **four ¼ cup mounds of potato mixture** into the oil; press slightly to flatten. Cook until golden brown, 2-3 minutes per side. Drain on a paper towel, sprinkle with **salt**, repeating with 2 more batches. Transfer pancakes to a baking sheet and cook in oven, 4-5 minutes.



2. Roast apples & onions

In a large bowl, combine **apples, onion slices, chopped rosemary, 1½ tablespoons oil, ½ teaspoon salt, and a few grinds pepper**. Transfer to a rimmed baking sheet (wipe out bowl and reserve). Roast in oven, flipping once, until tender and golden, about 20 minutes. Place **walnuts** in a small skillet and bake on lower rack until toasted, about 5 minutes.



5. Make salad

In a large bowl, whisk **vinegar, 3 tablespoons oil, and a pinch each salt and pepper** in a medium bowl. Toss in **arugula, roasted apples, onions, and toasted walnuts**. Season to taste with **salt and pepper**.



3. Make pancakes

Peel **potatoes**. Coarsely grate **potatoes** and **remaining onion** on large holes of a box grater. Working in batches, transfer potato-onion mixture to center of a clean dish towel or paper towel, and squeeze moisture out of potatoes and onion. Place into reserved bowl and combine with **2 large eggs, ⅓ cup flour, 2½ teaspoons salt, and a few grinds pepper**.



6. Finish & serve

In a small bowl, combine **sour cream** and **horseradish**. Season to taste with **salt and pepper**. Divide **potato pancakes** and **salad** between plates and serve with **horseradish cream** on the side for dipping. Enjoy!