

Potato Nest Appetizers

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  40
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Serves:  15

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free

Source: KosherScoop.com

The potato nests, made by grating potatoes on the finest shredder your food processor has, are delicate but incredibly tasty. They also hold up well at room temperature for about 8 hours so you can make them in the morning and fill them just before your family and guests arrive. No need to keep them just for Passover either

Ingredients (12)

Potato nests

- 1 large baking potato (about 10 ounces), peeled and very finely grated
- 1 egg
- 1 tablespoon finely chopped fresh parsley or 3 cubes [Gefen Frozen Parsley](#)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 tablespoons canola or [Bartenura Olive Oil](#)

Meat filling

- 1/2 cup chopped cooked roast beef
 - 1/4 cup finely chopped cucumber
 - 2 tablespoons finely chopped green onion
 - 2 tablespoons finely chopped fresh coriander
 - 2 tablespoons freshly squeezed lime juice
 - 2 tablespoons drained horseradish
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Start Cooking

For the nests

1. Preheat oven to 425°F. Grease a mini muffin tray with spray; set aside.
2. In a bowl, stir together finely grated potato, egg, parsley, salt, and pepper. Using very small amounts of the grated potato mixture (squeeze out any excess moisture), press into the bottom of each prepared muffin hole, pressing up sides somewhat; repeat with remaining potato mixture, making about 18 nests. Drizzle half a teaspoon of oil over every nest.
3. Bake in center of preheated oven for 20 minutes or until golden and crispy. Cool for five minutes. Using a small paring knife, carefully remove nests from pan. Let cool on paper towels.

For the meat filling

1. Meanwhile, in a bowl, stir together roast beef, cucumber, green onion, coriander, and lime juice. (Meat mixture can be covered with plastic wrap and refrigerated for up to eight hours. Bring to room temperature before continuing).
2. Spoon a small amount of meat mixture into nests. Top with a quarter teaspoon of horseradish. Serve immediately.