

Striped Potato Patties

Recipe By *Faigy Grossman*



Cooking and Prep:  50
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Pescetarian, Vegetarian

Source: Family Table by

Mishpacha Magazine

With a pretty, colored stripe hidden inside, these balls are fun to look at, and even better to eat! Best of all, they can be made in advance and frozen. Try this version, or any of the variations — either way they can't be “beet.”

Ingredients (9)

Main ingredients

- ground almonds, for coating
- black pepper, to taste
- 1 cup defrosted broccoli
- 1 egg, beaten
- oil, for frying

Glicks Oil Spray

1 onion, diced

1 pound (450 grams) cooked potatoes

salt, to taste

Start Cooking

Prepare Patties

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). In a frying pan, sauté onion in oil until translucent and beginning to brown. Transfer to a large mixing bowl; add potatoes and mash until smooth. Stir in egg and season generously with salt and pepper. Place broccoli (or any preferred vegetable filling) in a separate bowl and mash until smooth. (You can also blend potatoes and then broccoli in a food processor, for a creamier consistency — either way is fine.)
2. Place ground almonds in a dish. Place a heaping tablespoon of potato mixture onto almonds, top with a tablespoon of broccoli mixture and then cover with another heaping tablespoon of potato mixture. Carefully roll the “pile” in almonds, forming into a coated ball. Repeat with remaining mixture.
3. Place balls onto a greased 9x13-inch baking pan. Spray with oil spray and bake, uncovered, for 30 minutes.

Note:

You can double or triple the recipe as needed.

Variation:

You can substitute 1 medium sweet potato, cooked or 2 medium beets, cooked, instead of broccoli.