

Gluten-Free Cauliflower Fritters

Recipe By *Chaia Frishman*



Cooking and Prep:  30
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Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free, Low Carb, Sugar
Free

Source: Kosher.com

Exclusive

Your bubby might scoff at this modern version of the *chremslach*, but your nutritionist will be all smiles. Here's a Pesach pancake low in carbs and high in taste!

Ingredients (7)

Main ingredients

- 2 and 1/2 cups **Heaven & Earth Riced Cauliflower**, frozen
- 2 eggs
- 4 teaspoons **Manischewitz Potato Starch**
- 4 tablespoons shredded cheese

- 1 teaspoon salt
 - pinch of black pepper
 - oil, for frying
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Start Cooking

Prepare the Fritters

1. Prepare cauliflower rice according the package directions. Drain extremely well, squeezing out every drop of excess water.
2. Add eggs, potato starch, cheese, salt and pepper.
3. Heat oil in skillet to medium heat. Using a small ice cream scoop, carefully scoop balls of mixture straight into skillet. Gently flatten the tops of the ball with the back of the spatula. Fry for one and a half minutes on each side. Remove from pan and let sit for five minutes.

Credit

Styling and Photography by Baila Rochel Leiner