

Purple Sweet Potato and Beet Latkes Supreme

Recipe By Ashira Mirsky



Cooking and Prep:  15
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Low Fat,
Low Carb, No Refined Sugar,
Pescetarian

A modern twist on a classic, this dish is delicious for breakfast, brunch, lunch or dinner! The flavors all work in perfect harmony!

Ingredients (15)

Latkes

- 1 extra large purple sweet potato
- 1 small onion
- 2 Gefen Organic Beets
- 2 eggs
- 3 tablespoons flour

salt

pepper

Gefen Canola Oil

For Serving

1 bunch of checked arugula

Pesto Dressing

2 teaspoons Gefen Mayonnaise (sugar-free, if desired)

2 teaspoons Ta'amti Pesto (or homemade)

1 teaspoon Galilee's Delicacy Silan

2 teaspoons water

1-2 eggs, cooked sunny side up

squeeze bottle

Start Cooking

Prepare the Latkes and Dressing

1. In a food processor, shred the purple sweet potato, beets, and onion.
2. Pour the mixture into a big bowl, and mix in the eggs, salt, pepper, and flour.
3. Pour some oil in a non-stick skillet, and when hot, drop large spoonfuls of batter into the oil. Cook until crispy on both sides, then drain on a paper towel.
4. Mix the pesto dressing ingredients together in a cup. Pour into a squeeze bottle for a nice effect.
5. Cook some eggs sunny side up style. Layer the latkes, arugula, eggs, and squeeze pesto drizzle on top. Enjoy!