

Curried Sweet Potato Latkes

From – *Parade Magazine*

1 ½ lbs peeled and shredded sweet potatoes
1 small onion grated
½ cup raisins
2/3 cup flour
3 eggs, beaten
2 tsp curry powder
1 tsp kosher salt
2 Tbsp olive oil
sour cream (optional)

- In a large bowl combine sweet potato, onion, raisins, and flour.
- In a small bowl combine eggs, curry powder, and salt.
- Use your hands to mix wet into dry.
- Warm olive oil in a large skillet over medium-high heat.
- Drop 1/3 cupfuls of mixture into skillet pressing with a spatula to flatten.
- Fry until golden brown, 2-3 minutes per side.
- Serve warm with sour cream if desired.



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