

# Potato and Carrot Latkes with Applesauce



Makes: 6 servings



**Total Time: 50 minutes**

## Ingredients:

- ½ pkg. (10 oz.) matchstick carrots (about 1 ¾ cup)
- 1 pkg. (20 oz.) Reser's Hash Brown Potatoes
- ½ pkg. (7 oz.) Food You Feel Good About Chopped Onions (about 1 cup)
- 3 large eggs
- ½ cup flour
- ½ tsp. baking powder
- Kosher salt and pepper to taste
- ½ cup Wegman's Vegetable Oil
- Food You Feel Good About No Sugar Added Applesauce

## PREPARATION

1. Preheat oven to 250 degrees.
2. Blanch carrots in boiling salted water for 3-5 min. to slightly soften. Drain carrots; combine with potatoes and onions in large mixing bowl. Crack eggs into separate bowl; beat lightly. Add eggs to potato mixture; mix in flour and baking powder. Season to taste with salt and pepper.
3. Heat oil in large frying pan on medium until oil faintly smokes. Add large spoonfuls of potato mixture to oil; flatten with spatula to form 3-inch pancakes.
4. Cook 3-4 min. per side until crisp and golden brown. Continue until all pancakes are done, adding more oil as necessary. As pancakes finish cooking, blot on paper towels; keep warm in oven. Serve with Wegman's Applesauce.

**Nutrition:** 440 Calories; 21g fat ( 4g sat fat); 105mg cholesterol; 59g carbohydrates; 7g protein; 5g fiber; 260mg sodium

