

Crispy Baked Potato Latkes

Prep Time 0 mins
 Total Time 45 mins
 Meal Type Lunch, Dinner
 Contributed By



Source [Living Plate Teaching Kitchen](#)

Servings 4



Ingredients

lb,c g,ml

- 2 large russet potatoes, *scrubbed and cut lengthwise into quarters* about 1 pound
- 1 large onion, *peeled and cut into quarters*
- 2 large eggs
- 1/2 cups all-purpose flour GF is necessary
- 1 tsp kosher salt, *coarse ground plus some for sprinkling*
- 1 tsp baking powder
- 1/2 tsp black pepper, *ground*
- chives, *fresh, chopped*
- 3 Tbs safflower oil

Directions

Make

1. Preheat oven to 425° F and line a baking sheet with parchment paper.
2. Grate potatoes and onion into a large mixing bowl lined with double layer of paper towels.
3. Squeeze and wring out as much of the liquid as possible – let sit for 10 minutes then wring out again, replacing paper towels if mixture is still very wet.
4. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.
5. Using a tablespoon, drop batter onto baking sheet and flatten each mound into a disc.
6. Brush tops generously with oil and bake until edges are browned, about 15–20 minutes.
7. Flip and brush other side with oil and return to the oven for an additional 10–15 minutes or until tops are brown.
8. Sprinkle with chopped chives.
9. Serve warm with applesauce if desired.

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "-" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Calories per serving	299	Total Fat 13.0g	19%	Total Carbohydrates 52g	17%
		Saturated Fat 1.6g	7%	Dietary Fiber 4g	14%
		Trans Fat 0.0g		Total Sugars 5g	
		Cholesterol 93mg	31%	Protein 9g	
		Sodium 2974mg	129%		
Vitamin D 1mcg 5% · Calcium 57mg 5% · Iron 2mg 12% · Potassium 930mg 19%					

* The percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

[- Show all nutrients -](#)