

DINNERLY



Crispy Potato Pancakes with Apple & Arugula Salad

 40-50min  2 Servings

These crispy, oniony, perfectly golden potato pancakes are one of our favorite kinds of fritters, and one of our favorite things in general! But we really can't get our minds off them when they're paired with a refreshing apple salad and cool sour cream. Are you as obsessed as we are yet? We've got you covered!

WHAT WE SEND

- 1 apple
- 1 red onion
- 2 (¼ oz) Dijon mustard
- 2 potatoes
- ¼ oz fresh chives
- 1 bag arugula
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- sugar
- olive oil
- kosher salt & ground pepper
- 1 large egg ¹
- ¼ cup all-purpose flour ³
- neutral oil

TOOLS

- box grater
- large skillet
- rimmed baking sheet

COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 37g, Carbs 78g, Protein 15g



1. Prep salad

Preheat oven to 450°F with a rack in the lower third.

Halve **apple**. Discard core; cut into matchsticks. Halve **onion**. Thinly slice ¼; reserve remaining.

In a medium bowl, whisk together **Dijon, 2 tablespoons water, 1 tablespoon vinegar, and ¼ teaspoon sugar**; whisk in **2 tablespoons olive oil**. Season to taste. Add apples and sliced onions; toss to coat. Set aside until step 4.



4. Finish salad

While **potato pancakes** bake, thinly slice **chives**.

To bowl with **apples and sliced onions**, stir in **arugula and half of the chives**; toss to coat. Season to taste with **salt and pepper**.



2. Make potato mixture

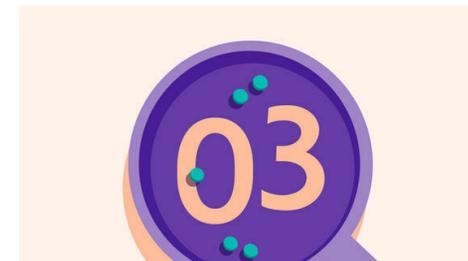
Peel **potatoes**. Into a large bowl, coarsely grate **potatoes** and **remaining onion**.

Working in batches if necessary, transfer potato-onion mixture to a clean kitchen towel; twist to squeeze out any moisture, then return to bowl. Stir in **1 large egg, ¼ cup flour, 2 teaspoons salt, and a few grinds of pepper** until well combined.



5. Serve

Serve **potato pancakes** with **apple and arugula salad** alongside and **sour cream** on the side for dipping. Garnish with **remaining chives**. Enjoy!



3. Fry & bake pancakes

Heat ¼-inch **neutral oil** in a large skillet over medium-high until shimmering. Working in batches if necessary, scoop **potato mixture** into 8 equal mounds (about ¼ cup each). Add to skillet and press down slightly to flatten; cook until golden-brown, 2–3 minutes per side (see cooking tip!).

Transfer to a rimmed baking sheet; season with **salt**. Bake on lower oven rack, 4–5 minutes.



6. Season the sour cream!

Up the flavor factor with a low-effort sour cream sauce. Transfer the sour cream to a small bowl and thin slightly with water, 1 teaspoon at a time, until it drizzles from a spoon. Season to taste with salt and pepper.