



## Peak Season! Crispy Potato Pancakes

with Roasted Apple & Arugula Salad



30-40min



2 Servings

Potato pancakes are made of shredded potatoes and onions that have been lightly fried. The result is crispy on the outside with a pillowy, savory inside. We add sweet roasted apples to peppery arugula for an out-of-the-box apple sauce-inspired complement to the crispy pancakes. Creamy homemade horseradish dipping sauce cuts through the richness making for the perfect bite.



## What we send

- 2 apples
- ¼ oz fresh rosemary
- 1 oz walnuts <sup>3</sup>
- 2 potatoes
- 5 oz arugula
- 2 (1 oz) sour cream <sup>4</sup>
- 1 oz horseradish <sup>5</sup>
- 1 red onion

## What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- ¼ c all-purpose flour <sup>2</sup>
- apple cider vinegar (or red wine vinegar)

## Tools

- 2 rimmed baking sheets
- small ovenproof skillet
- box grater
- large skillet

## Cooking tip

It's peak season for apples, which means they're at their most delicious!

## Allergens

Egg (1), Wheat (2), Tree Nuts (3), Milk (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 890kcal, Fat 53g, Carbs 94g, Protein 15g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Halve **apples**, discard cores, and slice each half into 4 wedges. Halve **onion**, then slice one half through the root end into ½-inch thick slices (save remaining onion half for step 3). Pick and finely chop **rosemary leaves**, discarding stems. Coarsely chop **walnuts**.



### 4. Fry potato pancakes

Heat **¼ inch oil** in a large skillet over medium-high until shimmering. Scoop **potato mixture** into 4 equal mounds (about ¼ cup each). Working in batches, if necessary, add **pancakes** to oil and press slightly to flatten. Cook until golden, 2-3 minutes per side. Drain on a paper towel and season with **salt**. Transfer to a second rimmed baking sheet and bake on lower oven rack, 4-5 minutes.



### 2. Roast apples & onions

On a rimmed baking sheet, toss **apples**, **sliced onions**, and **chopped rosemary** with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Roast on upper oven rack, stirring halfway through, until tender and golden, about 20 minutes. Place **walnuts** in a small ovenproof skillet and bake on lower oven rack until toasted, about 5 minutes (watch closely as ovens vary).



### 5. Make salad

Meanwhile, in a medium bowl, whisk to combine **2 teaspoons vinegar**, **2 tablespoons oil**, and **a pinch each of salt and pepper**. Add **arugula**, **roasted apples and onions**, and **toasted walnuts**; toss to combine. Season to taste with **salt and pepper**.



### 3. Make potato pancakes

Peel **potatoes** and coarsely grate. Coarsely grate **remaining onion**. Working in batches, transfer potatoes and onions to the center of a clean dish towel or paper towel and twist to squeeze out moisture. Transfer to a large bowl, then repeat with remaining potatoes and onions. Add **1 large egg**, **¼ cup flour**, **2 teaspoons salt**, and **a few grinds of pepper**; stir until well combined.



### 6. Finish & serve

In a small bowl, combine **all of the sour cream** and **horseradish**. Season to taste with **salt and pepper**. Serve **potato pancakes** with **salad** alongside and with **horseradish cream** on the side for dipping. Enjoy!