



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 ³
- 2 potatoes
- 5 oz arugula
- 2 (1 oz) sour cream ⁴
- 1 oz horseradish ⁵
- 1 red onion

What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹
- ¼ c all-purpose flour ²
- 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!