Pepper Potato Pancakes



What You'll Need

- 4 White potatoes peeled and boiled
- ½ Red pepper diced small
- ½ Green pepper diced small
- ½ Yellow pepper diced small
- 2 Eggs
- ½ Cup Panko breadcrumbs
- Salt and pepper

Dipping Sauce

- ½ Cup sour cream
- ½ Cup mayonnaise
- ¼ tsp. Sriracha sauce
- Squeeze of ¼ lemon juice

Directions

1. Mash boiled potatoes. Add eggs, Panko breadcrumbs, salt, and pepper mixing thoroughly. Gently fold in peppers until fully incorporated.
2. Scoop 1 tbsp. amount for medallion (snack) sized pancakes or double the amount to make larger. The smaller size makes for faster cooking and bite-size presentation.
3. Place on parchment paper and reserve for cooking. Can be made ahead of time.
4. Pre-heat heavy pan or griddle to medium heat and add 2 tbsp. veg or frying oil.
5. Fry pancakes for 3 minutes per side or until golden brown.

Dipping sauce
Mix sour cream, mayo, and Sriracha sauce. Add lemon at the end and mix well.