

Making it delicious

Sweet Potato Latke Casserole

THE
Open
Door

Ingredients

- 6 cups shredded sweet potatoes* (about 1 ½ lb.)
- ½ onion
- 4 eggs
- ½ cup flour
- ½ tsp. Salt
- ¼ tsp. black pepper
- 2 Tbsp. Olive oil (optional)

Suggested Toppings:

- Unsweetened applesauce
- Plain yogurt or sour cream

*White potatoes or root vegetables can be substituted



Recipe adapted from www.abbysfoodcourt.com

Instructions

- Preheat oven to 400°F.
- Grease a baking dish, such as an 8"x8" pan.
- Scrub and rinse the sweet potatoes; you can peel them or leave the skins on. Shred 6 cups worth.
- Dice the half onion.
- Crack the eggs into a large mixing bowl and whisk.
- Add the sweet potatoes, onions, flour, salt and pepper; mix until well combined.
- Transfer the mixture to the greased casserole dish, drizzle with olive oil (optional), and bake for 50-60 minutes, until bubbling and crispy.