



Carrot & Kale Latkes with Orange-Ginger Sour Cream

Prep: 20 minutes

Cook: 35 minutes • Serves: 10

Orange-Ginger Sour Cream

- 1¼ cups sour cream
- 2¼ teaspoons orange zest
- 1¼ teaspoons grated fresh ginger

Carrot & Kale Latkes

- 6 large carrots (1½ pounds)
- 1 medium yellow onion
- 3 cups packed chopped stemmed purple kale
- 1¼ cups potato starch
- ½ cup loosely packed chopped cilantro
- 2 tablespoons jalapeño pepper, seeded and minced
- 1½ teaspoons ground coriander
- 1½ teaspoons kosher salt
- ¼ teaspoon ground black pepper
- 3 large eggs
- ½ cup vegetable oil

1. Prepare Orange-Ginger Sour Cream: In small bowl, stir all ingredients. Cover and refrigerate until ready to serve.

2. Prepare Carrot & Kale Latkes: Preheat oven to 250°. In food processor with grating blade attached or box grater, grate carrots and onion.

3. In large bowl, toss kale, potato starch, cilantro, jalapeño, coriander, salt, pepper, carrots and onion. In small bowl, whisk eggs; stir into carrot mixture.

4. Heat large skillet over medium heat. Working in 4 batches, add 2 tablespoons oil to skillet; heat until oil is shimmering. Drop carrot mixture, about ¼ cup at a time, into skillet; flatten with spatula into 3-inch circles. Cook 8 minutes or until golden brown, turning once halfway through cooking. Transfer latkes to paper towel-lined cookie sheets; place in oven to keep warm. Makes about 20 latkes.

5. Serve the latkes warm with Orange-Ginger Sour Cream.

Approximate nutritional values per serving:

321 Calories, 22g Fat (6g Saturated), 88mg Cholesterol, 426mg Sodium, 30g Carbohydrates, 2g Fiber, 4g Protein