

## CRISPY POTATO-ZUCCHINI PANCAKES

MAKES TWO PANCAKES

2 LARGE RUSSET POTATOES (PEELED AND SHEDDED APPROXIMATELY 2 CUPS)

2 MEDIUM ZUCCHINI (SHEDDED)

¾ TEASPOON SALT (OPTIONAL)

1 LARGE EGG (SUB VEGAN EGG OR TOFU/VEGAN YOGURT/PUREE VEGGIE) TO BE USED AS BINDER

3 SCALLIONS SLICED

2 TABLESPOONS CORNMEAL

½ TEASPOON DRIED TARRAGON

1/8 TEASPOONED GROUND PEPPER

1 TEASPOON OLIVE OIL

4 TEASPOONS VEGAN SOUR CREAM (UNSWEETEN APPLESAUCE/TOFU/ VEGAN YOGURT)

- 1) Toss the potatoes, zucchini and salt/ seasonings in a bowl. Let stand 10 minutes. Squeeze out the liquids and discard. Stir in the egg or substitute, scallions, cornmeal, tarragon and pepper.
- 2) Heat ¼ teaspoon oil in large nonstick skillet over medium heat. Drop half of the potato mixture, 2 Tablespoons at a time, into mounds and flatten with a spatula. Cook until lightly browned about 12 minutes turning and adding ¼ teaspoon of oil after 6 mins. Repeat with the remaining oil and potato mixture to make a total of 8 pancakes. Top each pancake with ½ teaspoon with sour cream.