

# Potatoes & Chive Cakes

**Serves: 4**

**From the Garden:** potatoes, chives, spring onions, eggs, lemons

## **Ingredients:**

500g potatoes  
1/2 cup chopped fresh chives/spring onions  
1 egg, lightly beaten  
1 tsp lemon zest  
1 tbsp lemon juice  
freshly ground black pepper  
flour, for coating  
2-3 tbsp e.v. Olive oil  
optional: sour cream for serving

## **Equipment:**

Basic toolbox, chopping board, medium saucepan, colander, non-stick frying pan, box grater.

## **Method:**

1. Fill medium saucepan with water, place on stove burner and place on high heat. Bring to the boil.
2. Wash the potatoes. Place in medium saucepan, fill with water and place pot on stove burner. Place on high heat and bring to the boil. Cook until tender. **\*Drain off water\*** and leave potatoes to cool to room temperature. Then peel them. Then place in a large bowl and mash them.
3. Add chives/spring onions, egg, lemon zest and lemon juice and plenty of freshly ground black pepper.
4. Stir to combine the ingredients. Then place bowl in the fridge for 10 minutes to allow mixture to firm up enough to handle. While this is happening clean up your work area and prepare serving dishes.
5. Shape teaspoonfuls of the mixture into small balls, then flatten slightly. Dip into flour to coat and shake off any excess.
6. Heat oil in a non-stick frying pan over a medium-high heat. Fry cakes for a few minutes on each side until golden.
7. Drain on paper towel.
8. Serve immediately with sour cream and a garnish of chives if you wish.

Enjoy!

**Tasks within two \* \_\_\* means please get an adult to help.**

Recipe reference: created by "Vegetarian Bible" by Margaret Barca