

Spinach and Garlic Potato Patties

Ingredients

- 1-pound potatoes (about 4 medium-sized potatoes), boiled, peeled and quartered
- 1/4 cup milk
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 yellow onion diced
- 1 bag 8 to 10 ounces baby spinach
- 3 garlic cloves minced
- salt and fresh ground pepper, to taste
- 1 cup shredded parmesan cheese
- 2 tablespoons lemon juice
- 1 egg, lightly beaten
- 2 cups panko crumbs
- 1/4 cup olive oil, for frying (add more as needed)

Optional

- Yogurt
- Sour Cream
- Soy Sauce

Instructions

1. Combine prepared potatoes and milk in a large mixing bowl; using a potato masher, mash the potatoes until smooth and creamy. Set aside.
2. Heat 1 tablespoon butter and 1 tablespoon olive oil in a large skillet over medium heat.
3. Add chopped onions and cook for 2 to 3 minutes, stirring occasionally, until translucent.
4. Add spinach and garlic to skillet; season with salt and pepper and continue to cook for 2 more minutes, or until spinach is wilted.
5. Remove from heat and add spinach mixture to the potatoes.
6. Stir in cheese and lemon juice.
7. Add egg and panko/bread crumbs; stir until thoroughly combined and smooth.
8. Shape the mixture into patties.
9. Heat olive oil in a large skillet.
10. Working in batches, fry each patty on both sides until golden brown; about 3 to 4 minutes per side.
11. Transfer potato patties to a paper towel-lined plate.
12. Serve with yogurt, sour cream, soy sauce, etc...

