

RECIPE | TOMATOES

SMOKED SALMON LATKES

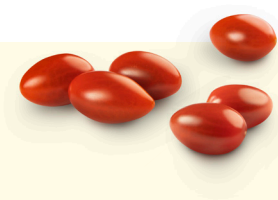


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SMOKED SALMON LATKES

INGREDIENTS

- 1 pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- ½ lb smoked salmon
- 2 cups potatoes, grated
- ½ cup sour cream
- 1 egg
- 1 lemon
- 2 tbsp olive oil
- 2 tbsp red onion, diced
- 1.5 tbsp all purpose flour
- 3 chives, diced for garnish
- Salt and pepper, to taste



DIRECTIONS

- 1 Squeeze extra water from grated potatoes, then spread out on a paper towel to dry. In a large bowl add potatoes, egg, flour, onion, salt and pepper, mix well. Heat remaining oil in a skillet over medium heat. Make 4-6 mini patties (latkes) with the potato mixture. Cook on each side for 3 minutes, then remove to a plate. Repeat until all patties are cooked.
- 2 Arrange latkes on a platter and top each with sour cream, tomatoes and salmon. Garnish with chives.



20 min

10 min | **10 min**
PREP. | COOKING



4



easy