



RECIPE | TOMATOES

SMOKED SALMON LATKES



10 min
PREP.

20 min

10 min
COOKING



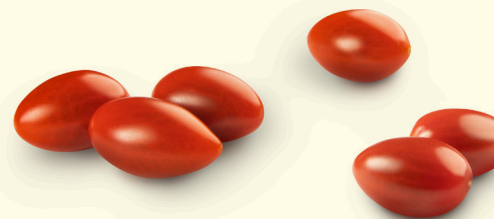
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easy

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.