



Spinach & Feta Potato Cakes

Prep: 20 minutes

Cook: 25 minutes • Makes: 16 cakes

- 1 cup plain yogurt
- 3 tablespoons chopped fresh dill
- 2 County Market® eggs
- 3 cups prepared mashed potatoes
- 1 cup crumbled feta cheese
- ½ cup frozen chopped spinach, thawed and squeezed dry
- ½ cup Essential Everyday® all-purpose flour
- ½ cup plain dried breadcrumbs
- ½ cup Essential Everyday® canola oil

1. In small bowl, stir together yogurt and dill. In medium bowl, whisk eggs; add potatoes, cheese and spinach and stir until well blended. Add flour, 1 tablespoon at a time, until mixture holds together (you may not need all the flour).

2. Form potato mixture into 16 cakes and place on rimmed baking pan. In batches, lightly coat potato cakes with breadcrumbs, patting so breadcrumbs adhere.

3. In large nonstick skillet, in batches, heat 2 tablespoons oil over medium-high heat until very hot but not smoking. With spatula, transfer 4 cakes to skillet. Cook cakes about 3 minutes per side or until golden brown. Transfer cakes to paper towels to drain; keep warm.

4. To serve, evenly top potato cakes with yogurt mixture.

*Approximate nutritional values per serving (1 cake with sauce):
179 Calories, 13g Fat (4g Saturated), 39mg Cholesterol,
294mg Sodium, 12g Carbohydrates, 0g Fiber, 4g Protein*