

Butternut Squash Latkes

Ingredients

- 4 cups butternut squash, peeled and grated
- 1 small onion, peeled and grated
- 3 eggs, whisked
- 1-2 tsp paprika (optional)

Directions

1. Preheat oven to 350C or heat a skillet with a few splashes of coconut or grapeseed oil
2. In a large bowl make latke batter by mixing together squash, onion and eggs and optional spices
3. Whisk mixture until egg and onion are well mixed
4. Line a baking sheet with parchment paper
5. Using a spoon make place enough mixture to make 3-4inch patties
6. Bake at 350 for 15-20 minutes or until latkes are cooked and slightly browned and crispy on the top
7. Alternatively you can use your hands to make latkes balls and put them into a heated skillet and fry on each side until well cooked