



POTATO FISH PANCAKE

'Community Through Cooking'



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INGREDIENTS:

Salmon

- 16 oz salmon
- baby arugula
- salt
- peppercorns, crushed

Pancake

- 3 large potatoes, grated
- 6 cloves garlic, crushed
- 4 tbsp butter

RECIPE:

Instead of syrup, try some salmon. Breakfast, dinner... doesn't matter. A potato fish pancake tastes good any time of day.

First step is to heat up your skillet on medium. Melt the butter and sauté your crushed garlic for about a minute. Next, form a ½-inch thick pancake in the skillet with your grated potatoes. Brown each side for 10 minutes.

While the pancake is cooking, pre-heat your oven to 350° and begin preparing the salmon. Remove the skin from the fish and cut it into 1-inch wide slices.

After both sides of the pancake have become a nice golden-brown, place your salmon slices on top. Take a handful of baby arugula and sprinkle on the fish. Put your salmon pancake (still in skillet) in the oven and bake for ~10 minutes.

When ready, remove your potato fish pancake from the oven. Add salt and pepper to taste, then serve. Enjoy.

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