

Side Dishes

Dill-Scallion Potato Pancakes

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1/2 bag (28 ounce) frozen thick-cut hash brown potatoes

2 eggs, beaten

1/2 onion, grated

1/3 cup chopped dill

2 scallions, sliced

2 tablespoons flour

1 teaspoon Kosher salt

black pepper

1/4 cup vegetable oil

In a bowl, mix the hash brown potatoes, eggs, onion, dill, scallions and flour. Season with Kosher salt and pepper.

In a large nonstick skillet over medium-high heat, heat the vegetable oil. Scoop 1/3-cup mounds of the potato mixture and gently flatten with a spatula. Cook until browned, 2 to 3 minutes per side, adjusting the heat as necessary. Sprinkle with salt.

Repeat, adding more oil as needed.

Per Serving (excluding unknown items): 717 Calories; 65g Fat (80.6% calories from fat); 15g Protein; 20g Carbohydrate; 2g Dietary Fiber; 424mg Cholesterol; 2027mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 11 1/2 Fat.