



GLUTEN FREE POTATO PANCAKE STACK

POTATO PANCAKE INGREDIENTS:

Leftover mashed potatoes
onion, diced very small
sun-dried tomatoes - julienne
1 egg
salt and pepper
Smoked Paprika
Chipotle Chili Powder
Ians' Gluten Free Original Panko Bread Crumbs
Olive Oil

DIRECTIONS:

In a small mixing bowl, combine the potatoes, onion, sun-dried tomatoes, egg, salt, pepper, paprika, and chili powder. Mix well.

Pour a little panko onto a plate for "dredging" the cakes.

In a large saute pan, add about 2 Tablespoons of Olive Oil, heat to med-high.

Grab a handful of your potato mixture - with no binder it is a little messy to work with - but shape into a patty carefully, and then place on top of the Panko to encrust one side and then carefully lift up the patty, flipping it, to cover the other side, and then place in your heated pan.

Cook until heated through and you have a nice golden crust on your pancake.

I placed it on top of a slice of toasted Chia Bread, topped it with a tomato and an over-easy egg.
Voila!