Potato Pear Latkes

Yield: 6 servings  
Total Time: 55 minutes

Ingredients
1 pound potatoes  
1 large firm (slightly under ripe) pear  
1 medium shallot  
2 teaspoons fresh sage  
2 6-inch-square pieces matzah  
1 teaspoon salt  
¼ teaspoon black pepper  
1 large egg  
3 Tablespoons canola oil

Preparation Instructions
1. Prepare ingredients; Shred pear and potatoes with a hand-grater or a food processor, finely chop shallot and sage, crush matzah with your hands.
2. Toss the potatoes, pear, and matzah in a large bowl and let sit, stirring once or twice for 20 minutes until the matzah is softened. Stir in shallot, sage, salt and pepper. Add egg and mix so that all ingredients get coated with egg.
3. Heat 1 tablespoon of oil in a large nonstick skillet over medium-high heat. Scoop out about ¼ cup potato and pear mixture and place onto the skillet, pressing it down with the back of the spatula (you can cook about 4 latkes at a time). Cook for about 2-3 minutes per side, or until the latkes are crispy and brown.

Nutrition Analysis
Per Serving: calories; 190, 8g fat (1g saturated, 0g trans); 30mg cholesterol; 
210mg sodium; 27g carbohydrate (3g dietary fiber; 3g sugar, including 0g added sugars); 
4g protein. Vitamin D 0%, Calcium 2%, Iron 6%, Potassium 10% Daily Value.

Cost
Per serving: $0.38

Adapted from: www.eatingwell.com