

## MORTON & BASSETT SPICES®

# Sweet Potato & Poblano Fritters



- 2 sweet potatoes, grated
- 1 poblano pepper, diced
- ½ red onion, diced
- 1 cup pepper jack cheese, shredded
- 1 teaspoon Morton & Bassett Organic Granulated Garlic With Parsley
- ¼ teaspoon Morton & Bassett Organic Smoked Paprika
- ½ teaspoon Morton & Bassett Organic Rosemary
- ¼ teaspoon Morton & Bassett Coarse Ground Black Pepper
- ½ cup sour cream
- 4-5 chives, chopped
- ⅓ cup avocado oil
- 2 eggs, beaten

Peel and grate the sweet potatoes. Spread the sweet potatoes on a paper towel lined baking sheet to absorb excess moisture. In a mixing bowl, combine grated sweet potato, poblano, red onion, cheese, and eggs, folding together until combined. Add M&B Organic Granulated Garlic With Parsley, M&B Organic Smoked Paprika, M&B Organic Rosemary, and M&B Organic Coarse Ground Black Pepper, continuing to fold together until well mixed. Form mixture into small, flat patties, about 2-3 inches in width. Heat avocado oil over medium-high heat in a pan. Add 4-5 fritters into the pan, frying for 3-4 minutes per side, until a deep, golden brown. Pull from the oil and set on a paper towel lined plate to absorb excess oil. Top with sour cream, chives, M&B Organic Coarse Ground Black Pepper, and flakey salt.

Servings: 5 | Time: 45 minutes



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