

# Indian-fusion Potato Latkes

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-potato-hash-browns-recipe-indian>

## Ingredients:

- 1 pound hash browns defrosted if frozen
- 1 medium red onion finely diced
- 3 green onion chopped sprigs of, /scallions
- 2 Thai chilis minced green, small green chilis
- 1/2 cup cilantro leaves optional
- 1/2 teaspoon red chili powder or cayenne pepper, not to be confused with brown chili powder
- 1 1/2 teaspoons ground coriander
- 1 teaspoon cumin
- 2 large eggs
- 1/3 cup flour can be gluten free
- 1 teaspoon baking powder
- 1 teaspoon salt or to taste
- canola oil for frying
- dip Cooling yogurt, like tzatziki or raita, optional
- mint optional
- date optional

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 105 milligrams
4. Fat: 23 grams
5. Fiber: 5 grams
6. Protein: 9 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1160 milligrams
9. Sugar: 5 grams

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