



# Onion and Potato Rosti

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 large russet potato grated

1/2 onion sliced thinly

4 tbsp of flour

2 tbsp olive oil

oil for frying

pinch of rosemary

pinch of thyme

sprinkle of salt and pepper

## Instructions

Mix all ingredients in a large bowl

In a medium sized frying pan heat about 4-5 tablespoons of oil to a little over medium heat.

Once the pan is hot, spoon a dollop of the potato mixture into the pan and flatten it with the back of a spatula.

You can usually fit about 3-4 patties in a pan at one time.

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Cook for about 5-7 minutes until the bottom is deep golden brown and crispy, the flip and cook the other side for an additional 5-7 minutes until both sides are nice and crunchy.

Drain on a plate covered with paper towel and serve with applesauce or sour cream.

Serves about 2-4