

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

2 Idaho or russet
potatoes, peeled

1 small yellow onion

1 cup matzo meal, plus
extra

1 egg

1 tsp horseradish

1 tsp dried fennel, ground

Extra virgin olive oil

Kosher salt

Black pepper

Preparation

1

Start by setting up a large mixing bowl with a clean dish towel. Using the larger holes on your box grater, grate your peeled russet potatoes and yellow onion over top of your clean dish towel and bowl. Once grated, ring out all of the moisture from the shredded potatoes and onions over top of the bowl and discard the liquid.

2

In a large mixing bowl combine the potatoes and onions with matzo meal, egg, horseradish, fennel, Kosher salt, and ground black pepper. Mix thoroughly.

3

Place a sheet of parchment paper on the tray of the air fryer and drizzle extra virgin olive oil. Using a tablespoon, spoon out the potato latke mixture onto the tray and gently press to make them about $\frac{3}{4}$ of an inch thick. Give your latkes a little drizzle of extra virgin olive oil on top.

Cook

4

Turn on your air fryer, preheat to 375°F, and set for 15 minutes. Once your air fryer is preheated, place them onto a lower rack. Be sure to flip the latkes about half way through the cooking process to get both sides crispy. Feel free to increase the heat or add more time based on your air fryer!

Plating

5

Serve your potato latkes hot with some homemade applesauce and/or sour cream.

Bete'avon!