

Instant Potato Pancakes

Makes 4 Servings

Ingredients

- 1 cup cold water
- 1 large egg
- 1 1/2 cups potato flakes
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon olive oil or vegetable oil
- 1 cup sour cream
- 1/2 teaspoon garlic powder or 1 teaspoon dried chives

Directions

1. In a large bowl, stir water and egg together until mixed. Stir in potato flakes, salt and pepper until a smooth dough forms. Make dough into 8 balls. Press into 1/2-inch-thick pancakes.
2. Heat oil in large pan over medium-low heat. Working in batches, cook pancakes for 2 to 3 minutes. Then flip and cook for 2 to 3 more minutes. Do this with all the pancake dough.
3. In a small bowl, mix sour cream and garlic powder (or chives). Serve with pancakes and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats