

5 Ingredient Sweet Potato Quinoa Fritters



Ingredients:

- 2 ½ cups shredded sweet potato
- ½ cup quinoa flour
- ½ cup chopped scallions
- 1 large egg, lightly beaten
- Pepper to taste
- Olive or avocado oil for tasting

Instructions:

1. In a large bowl, combine the sweet potato, flour, scallions, egg, salt and pepper. Stir the mixture together with a spatula or wooden spoon until combined.
2. Add 2-3 tablespoons of coconut oil into a large skillet over medium-high heat. Once the oil is hot, form small patties out of the sweet potato mixture in your hands.
3. Cook the fritters until golden brown, about 2-3 minutes, then flip and cook an additional 2 minutes. Transfer the fritters to a cooling rack
4. Repeat this process with the remaining mixture
5. Serve! This goes great with black beans and corn.