Corned Beef Potato Pancakes

Savannah · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

4

Description

Corned beef cakes with potatoes and green onions are fantastic for breakfast served with or without eggs We love these pancakes on a Sunday morning

Ingredients

- - ½ (12 ounce) can corned beef
- broken into very small chunks - 3 medium potatoes
- shredded - 2 green onions
- chopped - 1 large egg - salt and pepper to taste - ¼ cup vegetable oil

Instructions

1. Place corned beef into a large bowl with potatoes
2. green onions
3. and egg; season with salt and pepper. Form mixture into golf ball-sized balls. Heat oil in a large skillet over medium heat. Place potato balls
4. a few at a time
5. into the hot skillet. Flatten balls with a spatula and fry until crisp and golden brown
6. about 7 minutes per side. Remove to a paper towel-lined plate. Repeat to cook remaining pancakes.