



## Potato Cakes with Carrots and Rice



Prep Time 5 minutes  
Cook Time 15 minutes  
Total Time 20 minutes  
Servings 16

### Ingredients

- 500 grams potatoes russets
- 100 grams 1/2 cup rice
- 2 onions diced
- 2 carrots grated
- 5 tbsp parsley chopped
- 2 tsp vegetable oil
- salt to taste

## **Directions**

1. Boil peeled potatoes until soft and mash
2. Cook the rice.
3. Sauté onions and carrots until soft.
4. In a bowl combine the mashed potatoes with the cooked rice, sautéed carrots and onions, parsley and season with salt to taste. Divide the mixture into 14-16 portions and shape balls then flatten into cakes using your hands.
5. Fry in vegetable oil until the cakes are golden and crispy (the mixture will be very soft so be careful not to break the cakes while frying). Serve hot.