

Amaranth Sweet Potato and Swiss Chard Fritters



Serves: 4



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

2 cups sweet potato puree (or sub squash/pumpkin)
2 cups amaranth, cooked
2 cups swiss chard, chopped
1/3 cup purely elizabeth original oatmeal
1 teaspoon garlic powder
coconut oil (as needed for frying, roughly 2-3 tbsp)

PREPARATION

1. In a large bowl, add all ingredients and combine well.
2. Heat oil in a large skillet over medium to high heat.
3. Scoop out ¼ cup patties and place on skillet.
4. Cook for 3-5 minutes per side. Serve