

GREEN
CHEF

LATKES & APPLESAUCE

Green beans, couscous & corn, kale-pear salad

FAMILY

40
MIN

PREP + COOK TIME

480 calories per serving | serves 4

Sweet meets savory in this holiday-inspired dish. Latkes – potato pancakes, traditionally served during Hanukkah – are cooked to a crispy, golden-brown finish, then topped with applesauce. The latkes are served over a kale and pear salad drizzled with a sweet apple-cider vinaigrette. Creamy Israeli couscous strewn with green beans and corn rounds out the meal.

INGREDIENTS (12 items)

Russet potatoes
Yellow onion
Egg (E)
Flour (W)
Applesauce
Sweet apple-cider vinaigrette base

LOOK FOR THIS COLOR LABEL! 

Bosc pear
Lacinato kale
Garlic cream (D)
Corn
Green beans
Israeli couscous (W)

All recipes contain organic ingredients. Look for organic on the label.

💧 Wash & dry fresh produce. Wash hands & surfaces after handling raw egg.

Contains: (D) dairy, (W) wheat, (E) egg

Food allergen notice (including gluten): Our ingredients are processed and packaged in the same facility, and cross-contact with major food allergens may occur. While we follow industry-leading best practices in safe food handling, trace amounts of allergens may exist in your meal.

FROM YOUR PANTRY


salt & pepper, cooking oil, olive oil, paper towels

TOOLS YOU'LL NEED

knife & cutting board, large nonstick pan, large pot, fine-mesh strainer, cooking spoon, large bowl, oven mitt, medium bowl, box grater, rubber spatula, baking sheet, liquid measuring cup, measuring spoons



1 PREP GREEN BEANS

 **Preheat oven to 250 degrees.** Bring a large pot of lightly salted water to a boil. Trim stem ends off **green beans**. Slice into about ½-inch long pieces.



2 COOK COUSCOUS

Add **Israeli couscous** and **green beans** to pot of boiling water; stir. Cook 8-10 minutes, or until couscous is tender. Reserve about ¼ cup cooking liquid. Strain. Rinse with cold water. Shake off excess water. Return couscous and green beans to pot (off heat). Drizzle with 1-2 tablespoons olive oil; stir. (See Step 7 to finish.)



3 MASSAGE KALE

Meanwhile, remove center stems from **Lacinato kale**; discard. Roll leaves into a large "cigar" and slice across into about ¼-inch wide ribbons. Place in a medium bowl. Drizzle with 1-2 tablespoons olive oil. Lightly season with salt and pepper. Massage until leaves soften.



Did You Know? Soaking the grated potato in water washes away the excess starch, which makes for crispier latkes.

4 MAKE LATKE MIX

Peel **russet potatoes**, if desired. Grate on large holes of a box grater into a large bowl. Cut ends off **yellow onion** and remove peel. Grate onion into bowl with potatoes. Cover with cold water. Stir, then strain. Press mixture dry with back of cooking spoon. Wipe bowl dry. Return potatoes and onion to bowl. Add **egg, flour**, and ¼ teaspoon salt and pepper. Mix well.



Did You Know? Cooking in smaller batches keeps the pan hot enough to sear the latkes.

5 COOK LATKES

Heat 1-2 tablespoons cooking oil in a large nonstick pan over medium-high heat. Add 4-5 large spoonfuls (about ¼ cup each) of **latke mix** to hot pan. Gently flatten. Cook 4-5 minutes per side, or until crispy. Transfer **latkes** to a baking sheet. Keep warm in oven. Repeat process with remaining mix (making 10-12).



6 MAKE SALAD

Stand **Bosc pear** upright and cut off sides around core; discard core and stem. Lay sides flat and slice lengthwise into about ¼-inch thick pieces. Add pear to bowl with kale. Drizzle with **sweet apple-cider vinaigrette base** to taste. Toss to combine.



7 FINISH COUSCOUS

Meanwhile, return pot with couscous to stovetop over medium-low heat. Add **corn, garlic cream**, and about 2 tablespoons reserved **cooking water**. Stir to combine. Cook 2-3 minutes, or until cream is fully incorporated, stirring occasionally. Add more cooking water in tablespoon increments to reach desired consistency. Salt and pepper to taste.



8 PLATE YOUR DISH

Divide **couscous** and **salad** between plates. Top salad with **latkes**. Spoon **applesauce** over latkes. Enjoy!

HAPPY HOLIDAYS

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