



## Dilly Leek Croquettes for Passover

### Serving:

makes 16-18 small patties

### Type:

vegetarian, pareve (dairy free)

### Author:

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### Ingredients:

4 medium leeks, dark green tops (1-2 inches) removed and discarded. Clean very well under running water to remove the trapped dirt. Rough chop.

2 medium-large Idaho potatoes, peeled and quartered.

3 eggs (1 set aside)

¼ cup matzah meal

2 Tb. fresh dill, washed, dried and chopped (must be fresh)

salt and pepper to taste

canola oil for frying

## Directions:

Place chopped leeks and potatoes in large pot of water. Fill water to 1 inch over the vegetables. Simmer 35-40 minutes or until fork pierces through potatoes.

Drain vegetables in mesh strainer. When cool enough, use hands to press as much water as possible out of the veggies. Pat dry with paper towels. Place cooked leeks and potatoes in a large mixing bowl and use an egg masher to smash the veggies.

Beat 2 eggs and add to the mixture. Add matzah meal , salt and pepper and fresh dill.

Heat ¼ inch of oil in large, non-stick pan until hot but not smoking.

Beat last egg. Arrange bowl of mixture and egg near frying pan.

Form 2 inch patties with your hands and flatten slightly. Carefully dip into egg and allow excess to drip back into the egg bowl.

Gently place the patties in frying pan and cook until lightly browned. Flip and cook second side.

Remove from pan and place croquettes on a plate lined with paper towels. Serve hot.