

## **“Post Holiday Recipe Recycle – Eggs in Purgatory with Potato Pancakes”**

**URBANDALE, IOWA** – It’s the morning after Thanksgiving and the refrigerator is overflowing with leftovers. What is one to do with a bowl full of mashed potatoes?! Make Eggs in Purgatory with Potato Pancakes! All you will need is eggs, mashed potatoes, flour, olive oil, marinara sauce, cheese and a few seasonings.

### **Eggs in Purgatory with Potato Pancakes**

**5 large eggs**

**2 cups mashed potatoes, preferably chilled**

**1/3 cup all-purpose flour**

**1-2 tablespoons olive oil**

**1 C. chunky marinara sauce, warmed**

**Freshly grated parmesan to taste**

**Salt and pepper to taste**

**Parsley to garnish, optional**

Heat the oven to 200 F. Stir 1 egg in a large bowl. Add the mashed potatoes and flour. Using ½ cup of the potato mixture, form the potato mixture into 4 to 4 ½ inch pancakes.

Heat the olive oil in a large pan over medium heat. Fry the pancakes until they are heated through with a golden brown appearance. Remove the pancakes from the pan onto a plate with paper towels to drain. Keep the pancakes warm in the oven. Drain the oil from the pan.

Heat the pan. Prepare eggs to taste (over easy, or hard cooked) and season with salt and ground pepper. Serve onto individual plates, or serve from the pan. Spoon sauce onto a plate, or pan. Place the pancake on top of the sauce. Top each pancake with a cooked egg. Sprinkle with grated parmesan cheese, and garnish with parsley.



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