



# Veggie Haystacks



## INGREDIENTS

2 large Hy-Vee One Step russet potatoes , (about 1½ lb.), peeled  
1 (8-oz.) large sweet potato, peeled  
½ cup leeks, chopped, white and green parts only  
1 large shallot, chopped  
3 Hy-Vee large eggs, slightly beaten  
½ cup Soirée shredded Parmesan cheese  
2 tbsp Hy-Vee corn starch  
2 clove(s) garlic, minced  
1 tsp Hy-Vee salt  
¼ tsp Hy-Vee ground nutmeg  
¼ tsp Hy-Vee black pepper  
½ tsp Hy-Vee vegetable oil  
6 tsp Soirée mascarpone cheese, softened  
18 slice(s) English cucumber  
Lemon zest  
Coarse-ground black pepper

## PREPARATION

- 1** Shred russet and sweet potatoes using the large holes on a box grater. Spread potatoes on a large sheet of paper towels or a clean kitchen towel. Add leek and shallot. Squeeze to remove liquid; set potato mixture aside.
- 2** Whisk together eggs, Parmesan cheese, corn starch, garlic, salt, nutmeg, and black pepper in a large bowl. Add potato mixture; stir until well combined.
- 3** Heat oil in a large nonstick skillet to 325°. Form mixture into 6 (3-inches) patties, using about ⅔ up for each patty. Carefully, place 3 patties into the hot oil. Fry patties 6 to 8 minutes or until golden and crisp, turning halfway through. Transfer patties to paper towels to drain. Fry remaining 3 patties.
- 4** To serve, top each haystack with 1 teaspoon mascarpone, 3 slices English cucumber, lemon zest, and black pepper.

## NUTRITION FACTS

Calories: 320  
Total Fat: 21g  
Saturated Fat: 4g  
Trans Fat: 0g  
Cholesterol: 5mg

Sodium: 510mg  
Carbohydrates: 31g  
Fiber: 2g  
Sugar: 4g  
Protein: 5g