



# Bacon 'n' Crème Haystacks

**GF**  
option

## 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 tbsp crème fraiche

6 slice(s) Hy-Vee bacon, crisp cooked, chopped

Fresh chives

Smoked paprika

## 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 cup 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 whipped cream cheese, 1 slice smoked salmon, 1 tablespoon red onion, 1 teaspoon capers, and fresh dill.

## 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