

# Swiss Potato Pancakes

Printed from Potato Recipes at <http://www.potatorecipes.net/>

*This filling and delicious potato pancake will make you look at frozen potatoes in a whole new way! Whip up a delicious dinner or a hearty brunch in just minutes with shredded hash browns and Swiss cheese. The European-inspired potato pancake is as simple to cook as it is delicious, and goes well as a side dish or even on it's own: top it with sour cream and even some bacon bits for an amazing brunch entree that will have you reaching for seconds!*

## Ingredients:

2 tbsp butter, divided  
2 tbsp vegetable oil, divided  
1 (30 oz) bag frozen shredded hash brown potatoes, thawed  
1 tsp salt, divided  
¼ tsp pepper, divided  
1 ½ c. shredded Swiss cheese  
¼ c. minced fresh parsley

## Directions:

1. Preheat a large, nonstick skillet over medium heat. Melt 1 tbsp butter and 1 tbsp oil. Spread half of the hash browns in an even layer in the skillet and season with ½ tsp salt and 1/8 tsp pepper. Sprinkle with cheese and then top with remaining potatoes, salt and pepper. Press mixture gently into skillet and cook for 7-10 minutes or until bottom is browned.
2. Remove from heat. Loosen pancake from sides of skillet using a large spatula. Invert pancake onto a plate. Heat remaining butter and oil and slide potato pancake back into skillet. Cook about 7 minutes longer or until bottom is browned and cheese is melted.
3. Slide onto a plate and top with parsley. Cut into wedges and serve immediately.

*Author: Catherine Herzog*