Gluten-Free Vegetable Latkes

Ingredients:

- 2 sweet potatoes, peeled and diced
- 4 medium carrots, peel if not organic
- 1 zucchini, cut in chunks
- 1 cup broccoli slaw or chop the stems off a bunch
- 1. tsp. onion powder (you can use fresh onion, if you want)
- 3 large eggs
- 1/4 cup almond meal/flour
- 1 tsp. baking powder

Directions:

1. In a food processor, shred all your vegetables. You can also finely chop them by hand or with a mandolin.
2. Preheat your waffle iron.
3. Mix eggs, baking powder, and almond flour in a large mixing bowl first, then add the vegetables.
4. Mix until all the veggies are nicely coated.
5. Scoop 1/3 cup into your hot waffle iron. Use cooking spray, if necessary.
6. Place in waffle iron and cook until very fragrant. My waffle iron beeps when the waffles are done ... judge for yourself.
7. Serve immediately.

NOTE: For the batch I did today, I still used the same amount of eggs, almond flour, and baking powder. I had so much, I put half of the vegetables in a large Ziploc bag to freeze for another day; I noted to add the eggs, almond flour, and baking powder on the bag.

You'll have to experiment to get your best latke.

Options: bell pepper, cauliflower, green beans, butternut squash ... it's endless!