

COTTAGE CHEESE PATTIES



10-12 patties



30 minutes

INGREDIENTS

- 4 cups dry cottage cheese
- 2 eggs
- 1 1/4 cup flour
- 1 tsp salt
- 1/2 tsp pepper

DIRECTIONS

1. Combine all ingredients thoroughly until they form a dough-like consistency.
2. Preheat a skillet on medium-high heat and add a small amount of butter.
3. Use an ice cream scoop to portion the mixture onto the hot skillet.
4. Allow to cook for 1 minute, then press down with a pancake flipper. (If the mixture is too sticky, sprinkle a bit of flour on top to assist with pressing.)
5. Cook for an additional minute, flip, and press down again. Repeat this process three times in total, pressing each time.
6. Remove from the skillet using the flipper, and let cool on a plate.

Try them with:

- Top with sliced avocado and a sprinkle of lime juice.
- Serve with a dollop of sour cream and chives.
- Add a slice of cheese on top while hot.
- Use as a side dish with beans
- Enjoy with a spicy salsa or hot sauce.