

Spghettikürbis-Kartoffelpuffer (Spaghetti Squash & Potato Pancakes)

Ingredients

1 [Spaghetti Squash](#)
3 large [Potatoes](#)
1 Red Onion
1 Egg
3 tablespoons All Purpose [Flour](#)
Mixed Fresh Herbs, chopped
Salt and Pepper, to taste
Pinch of Nutmeg
Oil for frying

Instructions

Poke a few wholes into the rind of the [Spaghetti Squash](#). Bake the whole thing for 1 hour at 350°F.

Allow the squash to cool. Cut it open and remove the inner seeds. Using a fork, shred out the meat of the squash. This forms the spaghetti-like strands.

Shred the raw potatoes and chop the onions. Add this to the squash. Mix in the egg, herbs, seasonings, and flour.

Heat oil in a frying pan. Using about 2 tablespoons per pancake, fry pancakes in hot oil until the pancakes are crispy and golden brown. Allow excess oil to drip off of pancakes. Serve immediately.