

## Sweet Potato Fritters

### Ingredients

- 2 large sweet potatoes
- 2 eggs, whisked
- 1/3 cup tapioca starch
- 1 tsp sea salt
- ½ tsp black pepper

### Preparation

- Wash, peel and grate sweet potato using the large grater.
- Place in a dish towel or folded paper towel and squeeze with all of your might until most of the liquid is gone.
- Place in a large bowl and mix with all of the other ingredients.
- Heat a large frying pan over medium heat and add avocado oil to coat the pan.
- Form mixture into small patties.
- Once the pan is heated, fry fritters for 2-3 minutes per side, or until crispy and golden brown.

Sweet Potatoes

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