

# Sweet Potato Kalua Pig Hash Patties



Recipe by: [moongardens.org](http://moongardens.org)

## Ingredients

- 12 ounces kalua pig
- 1 medium to large size purple sweet potato, cut into quarters and leave peel on.
- 1/2 a medium onion, chopped (approximately 3/4 cup chopped)
- 1/2 cup quick cooking oats or panko
- 2 eggs
- Salt and pepper to taste
- Olive oil or grapeseed oil



## Directions

1. Sauté onion in olive oil. Set aside.
2. In a pot place sweet potatoes and cover with water. Boil water and once boiling add a pinch of salt. Boil until potatoes are soft enough to be easily mashed. Drain and place in bowl and mash. Add in all other ingredients and mix well.
3. Heat enough oil to cook a skillet and form mixture into patties then brown on both sides.

## Get Creative

Add in a pinch of garlic salt and cut back on the regular salt.

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