

QUINOA AND SWEET POTATO CAKES

(from [Hapa-tite](#), inspired by original recipe from [Cannelle & Vanille](#))

makes 8 cakes

1/2 cup (90 g) quinoa, rinsed
1/2 teaspoon salt, divided
2 tablespoons olive oil
1 shallot, diced
1 + 1/2 cups (about 200 g) grated sweet potato
1/4 teaspoon coriander
1/4 teaspoon black pepper
2 eggs
1/3 cup (50 g) Panko bread crumbs
1/3 cup finely grated Parmigiano cheese
2 tablespoons finely chopped parsley
1 tablespoon finely chopped chives
grape seed oil for frying

Bring 1 cup (250 ml) of water to a boil in a small saucepan over high heat. Add quinoa and 1/4 teaspoon of salt. Stir, reduce heat to medium low, cover with a lid, and cook for 20 minutes until quinoa has absorbed all the water and it's tender. Set aside to cool.

Heat a medium saute pan over medium high heat. Add the olive oil and cook the shallot for 3 minutes. Add the grated sweet potato, 1/4 teaspoon salt, coriander, and black pepper, and cook for another 3 minutes. Set aside to cool slightly.

In a bowl, whisk together the eggs, breadcrumbs, cheese, parsley, and chives. Add the cooled quinoa and sweet potato mixture. Stir to combine.

Heat a large saute pan over medium high heat. Add enough grape seed oil to cover the bottom of the pan. Spoon 1/4 cup of the mixture and shape it into a round cake. Add enough cakes to the pan without overcrowding it. Cook for 3 minutes on each side or until golden. Finish frying all the cakes. Drain them on paper towels before serving.