



# ASIAN INSPIRED BUTTERNUT SQUASH LATKES

BY [WWW.MAYIHAVE THATRECIPE.COM](http://WWW.MAYIHAVE THATRECIPE.COM)

## INGREDIENTS

- 3 cups shredded butternut squash (about 1/2 large squash, peeled and seeds removed)
- 3 tbsp black sesame seeds (you can use regular roasted sesame seeds instead)
- 1 tbsp grated fresh ginger
- 1 tsp ginger powder
- 1 tsp onion powder
- 1/2 tsp turmeric
- 1 tbsp soy sauce or tamari
- 2 tbsp vegan mayo
- 2 tbsp Arrow Root Powder (to thicken)

Sample of Homemade Mayo  
3/4 cup Avocado or Grapeseed Oil  
2 tbsp. [Aquafaba](#)  
1 tsp. Lime Juice  
1 tsp. Onion Powder  
1/4 tsp. Sea Salt  
Blender or Stick Blender\*

## INSTRUCTIONS

Preheat the oven to 400F. Line a large baking sheet with parchment paper and coat it lightly with cooking spray

Using your hands, try to squeeze as much water as you can from the shredded squash. Place in a medium bowl and add the sesame seeds, fresh ginger, dry ginger, onion powder, turmeric and soy sauce, and toss well. Add the mayo and corn starch and mix until well combined

Working with approximately 1/4 cup mixture at a time, form the latkes and arrange them on the lined baking sheet (you'll get approximately 9). Bake for 30 minutes and serve warm