

Corn, Zucchini and Meat Fritters

Serves: 24 tastings
Difficulty: easy

Fresh from the garden: onion, zucchini, eggs and corn

Ingredients:		Equipment:	
Meat finely cut		Measuring cup	Paper towel
1/2 small onion grated		Measuring spoons	
1 cup corn		Large mixing bowl	
1 zucchini grated		Grater	
1 garlic clove, crushed		Wooden spoon	
1/2 cup plain flour		Frying pan	
1/2 cup self-raising flour		Knife	
1/2 cup grated cheese			
2 eggs			
Salt/ Pepper			
Vegetable oil			
Cream			

What to do:

- ☺ Grate onion, add garlic and fry in pan for 5 minutes until onion has softened, set aside and allow to cool.
- ☺ In a large bowl, combine finely chopped meat, grated zucchini, flours, cheese, eggs and sour cream. Add cooled onion mixture and stir to combine. Season with salt.
- ☺ Heat oil in a non-stick frying pan and cook heaped teaspoons of mixture until cooked through and golden on both sides.
- ☺ Serve and ENJOY