



Recipe from
Tomtit Farm

Quick and Easy Zucchini Fritters

Ingredients

1 onion
3 Tsp cooking oil of choice
3 cups of grated zucchini
4 free range eggs
1/2 cup of flour
1 cup corn kernels
1 cup of grated cheese
chilly flakes (optional)
salt and pepper to taste

Whip up these little beauties for a delicious snack any time of the day!

Prep time: 5 min
Cook time: 10 Min
Serves: 4
Dietary: Chicken

Method

Mix zucchini, with eggs, corn, cheese (this should be a runny consistency and more eggs to reach desired consistency).

Slowly add flour to zucchini mix until you reach a batter consistency, add salt pepper and spices to taste.

Saute onions in 1 Tsp of oil remove and add to zucchini mix.

Add remaining oil to the pan.

Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes each side.

Eat and enjoy immediately



Britt Says: These are my absolute fave and go to when I get in from the garden late. They are tasty and go well with almost anything. But the best part is that are fantastic cold the next day for lunch (feed two birds with one seed).