

Zucchini Fritters

Ingredients:

- 2 large zucchinis, grated
- ¼ red cabbage, finely sliced
- 1 brown onion, diced
- ¼ cup grated parmesan
- 1 clove of garlic, peeled and crushed
- ½ cup plain flour
- ½ teaspoon (tsp) baking powder
- 1 teaspoon (tsp) pepper
- 1 teaspoon (tsp) salt
- 1 tablespoon (tbsp) oil, for cooking
- 1 egg

Method:

- Place grated zucchini in a large bowl and add cabbage, egg, diced onion, parmesan and crushed garlic. Mix well to combine.
- Sprinkle over flour, salt, pepper and baking powder. Gently mix until just combined. If mix is too wet add a little more flour.
- Heat up a large fry pan over medium heat, adding your oil. Using a spoon, place balls of mixture into the pan, leaving space between each fritter. Flatten with a spatula and cook until golden and then flip to cook on the other side. Repeat until all mixture is cooked. Serve onto 4 plates.