

Corn Fritters With Salsa



Ingredients

Fritters

420g can corn kernels, drained, rinsed
½ cup plain flour
2 eggs lightly beaten
1 tablespoon finely chopped chives
2 green onion finely sliced
2 tablespoons olive oil

Avocado Salsa

1 avocado
1 tablespoon lemon juice
½ red capsicum, finely chopped
½ small red onion, finely chopped
1 tablespoon of fresh coriander
1 tablespoon of sweet chilli sauce

Method

Fritters

Combine the corn, flour, eggs, chives and onion in a bowl.

Heat oil in a large non-stick frying pan over medium heat. Using 1 tablespoon of mixture per fritter, cook fritters for 4 minutes each side or until golden brown and cooked through. Transfer to a plate lined with paper towel. Mixture should make 16 fritters.

Avocado Salsa

Combine avocado and lemon juice. Then add capsicum, onion, coriander and sweet chilli sauce and stir to combine. Serve on top of the corn fritters.

Enjoy!