

Corn Fritters

Lunch

Dinner

Serves: 4

Equipment needed:



Ingredients:

- 420g can corn kernels- drained & rinsed
- 1/2 cup of plain flour
- 2 eggs- lightly beaten
- 1 tbsp of finely chopped chives
- 2 spring onions- finely chopped
- 2 tbsp of olive oil

Method:

1. Combine the corn, flour, eggs, chives and onion in a bowl.
2. Heat oil in a large non-stick frying pan over medium heat.
3. Using 1 tablespoon of mixture per fritter, cook fritters for 4 minutes each side or until golden brown and cooked through.
4. Transfer to a plate lined with paper towel. Mixture should make 16 fritters.
5. Can be served with a yoghurt and mint dip.