



Corn and Zucchini Fritters

Family feed savers

Recipe Information

Serves: 4-6

Time to make: 15 minutes

Cost: \$8



Method

1. Wash and grate zucchini.
2. Add eggs, corn and flour to a bowl and mix well.
3. Add zucchini and mix well.
4. Spray a frying pan with oil and bring to medium high heat. Add 1-2 dessert spoons of fritter mixture to frying pan.
5. Cook for 1-2 minutes and flip fritter to cook for a further 1-2 minutes.
6. Repeat until the mixture is finished, spraying the frying pan as needed.
7. Serve.

Ingredients

4 eggs

400g canned creamed corn

1 zucchini

1/2 cup self-raising flour

Spray oil

Method



1. Wash and grate zucchini first.



2. Add eggs, corn and flour to a bowl and mix well.



3. Add grated zucchini and mix well.



4. Spray frying pan with oil and bring to medium heat. Add 1-2 spoons of mixture to frying pan.



5. Cook for 1-2 minutes on each side. Repeat until mixture is finished, spray pan as needed. Serve.

Tips and Options

- Serve fritters with mashed potato and salad or vegies.
- Enjoy as a yummy snack on their own.
- Can also add bacon, ham or tuna.

...Which Way...
The good tucker way

For more information contact
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