

HI GOOD LOOKING
It's time to get
cooking



Corn Fritters with Avocado Salsa

INGREDIENTS

- 3 Cups fresh corn kernels
- 1 Small red onion chopped
- 2 Eggs
- ½ cup coriander leaves chopped
- Salt and pepper to taste
- 1 cup self-raising flour
- 3 tablespoons olive oil

AVOCADO SALSA

- 1 Large ripe avocado, stone removed and diced
- 2 Tomatoes, seeded and diced
- 2 Tablespoons coriander, roughly chopped
- 2 Tablespoons lemon
- 1 Tablespoons finely chopped spring onions scallions or red onion
- Dash Tabasco sauce , optional
- Salt and pepper to taste

METHOD

1. In a bowl place 2 cups of the fresh corn kernels, onion, eggs, coriander, salt and pepper and until mixed through.
2. Stir through self-raising flour and until just combined.
3. Heat 1 tablespoon of the oil in a fry pan over a medium high heat.
4. When the oil is hot, drop 2 heaped tablespoons of mixture per fritter into the pan and cook in batches for 1 1/2 minutes each side, or until golden.
5. Remove from fry pan and place on a plate.
6. To serve, top fritters with avocado salsa and extra coriander leaves if desired add slices of cooked chicken or slices of cooked sliced sausage on top.

AVOCADO SALSA

1. Combine all ingredients, toss very gently

