

Potato Zucchini Fritters

Ingredients

- 4 medium potatoes, grated
- 2 cups grated zucchini (tightly packed)
- 1 medium onion, finely diced
- 1 cup corn kernels (fresh or tinned)
- 2 cups whole meal flour
- 2 tsp baking powder
- 2 tsp paprika or seasoning of your choice
- 2 eggs
- 2 cups milk
- 2 Tbsp olive oil

Method:

Grate potatoes and squeeze out excess starch(liquid) with your hands.

Place potatoes in large mixing bowl with onion, corn, zucchini, flour, baking powder and seasoning.

Wisk eggs and milk together in small bowl then add to potato mixture. Add salt and pepper and stir to combine.

Heat oil in large frypan over medium heat. Drop mixture by the spoonful into pan and fry for 2-3 minutes on each side until golden brown.