

K-Pow Fritters

Makes 24



Cold fritters are a tasty lunchbox idea.



Ingredients

- 4 eggs
- 400g tin creamed corn
- 400g tin corn kernels
- 3 spring onions
- Handful of parsley
- 100g reduced fat cheese
- 2/3 cup self-raising flour
- ½ cup frozen peas
- Pepper
- Spray oil



Equipment

- Bowl
- Can opener
- Whisk or fork
- Chopping board
- Knife
- Grater
- Measuring cups
- Mixing spoon
- Frypan
- Spatula

How to make it



- 1.** Crack eggs into bowl. Add creamed corn and whisk together.



- 2.** Drain corn kernels. Chop spring onions and parsley. Grate cheese.



- 3.** Add corn, spring onions, parsley, cheese, flour, peas and pepper to bowl. Mix to combine.



- 4.** Spray frypan with oil and turn to medium heat. Add spoonfuls of mixture into frypan, leaving space between each one.



- 5.** Cook for 2-4 minutes each side until browned and cooked through. Repeat with remaining mixture.

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