

Corn Fritters with Salsa



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Recipe from Maida Vale Primary School

Traffic light category: Green

Serves: 16

Ingredients

Fritters

- 420g can corn kernels, drained, rinsed
- ½ cup plain flour
- 2 eggs, lightly beaten
- 1 tablespoon fresh chives, finely chopped
- 2 spring onions, finely sliced
- Canola spray

Salsa

- ½ red capsicum, finely chopped
- ½ red onion, finely chopped
- 1 tablespoon fresh coriander, chopped
- 1 tablespoon lemon juice
- 1 tablespoon sweet chilli sauce



Directions

1. Combine corn, flour, eggs, chives and onions in a bowl
2. Heat a large, non-stick frying pan over medium heat. Spray with canola oil
3. Drop 1 large tablespoon of mixture into pan for each fritter, cook for 4 minutes each side or until golden and cooked through
4. Transfer to a plate lined with paper towel
5. Repeat with remaining mixture
6. Combine capsicum, onion, coriander, lemon juice and sweet chilli sauce in a small bowl, stir gently until combined
7. Serve fritters with desired amount of salsa

