

Zucchini & Corn Fritters

Ingredients

- 4 (about 520g) zucchini, ends trimmed, coarsely grated
- 3 potatoes, peeled, coarsely grated
- 2 corncobs, husks and silk removed
- 1 tablespoon fresh thyme leaves, finely chopped
- 1/2 cup plain flour
- 2 eggs, lightly whisked
- 3-4 tablespoons olive oil
- homemade tzatziki



Method

- Step 1

Combine the grated zucchini and potato in a colander covered with a clean tea towel. Use your hands to squeeze out the excess moisture. Transfer to a large bowl. Use a sharp knife to cut down the length of the corn, close to the core, to remove the kernels.

- Step 2

Add the corn and thyme to the zucchini mixture and stir until well combined. Stir in the flour. Add the egg and stir until well combined. Season with salt and pepper.

- Step 3

Heat 2 tablespoons of the oil in a large non-stick frying pan over medium heat. Spoon tablespoons of potato mixture into the pan. Flatten slightly with the back of a spoon. Cook for 4-5 minutes each side or until golden brown and cooked through. Transfer to a plate lined with paper towel. Cover loosely with foil. Repeat with the remaining oil and potato mixture, until all fritters are cooked.

- Step 4

Divide the fritters among serving plates. Serve with tzatziki.