

Curried Zucchini Corn Fritters

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

These delicious little fritters are a great way to use up endofsummer zucchini and corn Delicious with raita or plain yogurt with a little chopped mint mixed in

Ingredients

- - 3 cups shredded zucchini - 2 ears fresh corn
- kernels cut from cob - ¼ cup finely chopped onion - ¼ cup all-purpose flour - 1 teaspoon curry powder - 1 large egg
- beaten - salt and ground black pepper to taste - ¾ cup olive oil for frying
- or as needed

Instructions

1. Squeeze excess moisture from shredded zucchini and combine with corn kernels
2. onion
3. flour
4. and curry powder in a bowl. Stir in egg until thoroughly combined and season with salt and black pepper. Heat olive oil to a depth of about 1/8 inch in a large nonstick skillet over medium-high heat. Drop batter
5. 1/4 cup at a time
6. into hot oil and flatten fritters gently with a spatula. Cook until golden brown on both sides
7. 3 to 4 minutes per side. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
8. ingredient density
9. and the specific type of oil used.