

Carrot, Cauliflower and Green Pea Fritters



Ingredients

- 2 eggs, lightly beaten
- 1/2 onion, finely chopped
- 1/4 cup finely chopped cauliflower
- 2 cups grated carrot
- 1 cup of frozen peas
- 1/4 cup self-raising flour
- 1/2 tsp curry powder
- salt and cracked black pepper
- yoghurt, salsa or chutney, to serve 2

Method Steps

1. Combine the eggs, onions, cauliflower, grated carrots, and peas in a large bowl.
2. Add the flour, curry powder, salt, pepper and mix until well combined.
3. Heat a little olive oil in a non-stick frying pan over medium heat.
4. Add heaped tablespoonfuls of the egg mixture to the pan and cook in batches for 2-3 minutes each side or until golden.
5. Transfer to a plate and keep warm. Serve fritters with minted yoghurt, salsa or chutney or actually delicious for breakfast with a fried egg!



www.mulberrylodgewillunga.com