



The Gathered Green
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SWEET POTATO AND CORN FRITTERS

Thank you to themerrymakersisters.com for the inspiration towards this recipe, and for the picture.

Makes 10 to 12 fritters

Ingredients

- 3 cups of grated sweet potato (approx. 1 large sweet potato)
- Corn kernels off one corn cob
- 4 eggs whisked
- 2 teaspoons paprika
- Salt and pepper to taste
- Coconut oil for pan





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Method

Squeeze out any excess juice from the grated sweet potato and place into a bowl.

Add corn kernels, eggs, paprika and salt and pepper and mix well.

In a fry pan on medium heat melt some coconut oil.

Use a $\frac{1}{4}$ cup to scoop out fritter batter, carefully form into a fritter with your hands and place into the fry pan.

Cook for 5 minutes, flip, press down with a spatula, then cook for a further 5 minutes.

Continue to do this with all the fritter batter, it will make about 10 to 12 fritters.

Serve with mashed avocado, lemon and a drizzle of olive oil.

Enjoy!

Jane

