



## Sweetcorn & Courgette Fritters with Sweet Chilli Sauce

This is one of our popular vegetarian dishes.

### Serves 4

#### Ingredients

200g sweetcorn  
2 spring onions, finely chopped  
50g courgettes, grated  
50g self-raising flour  
1 egg  
40ml milk  
4 tbsp sweet chilli sauce  
½ bunch of coriander, chopped  
1 tbsp oil

#### Method

1. Mix the sweetcorn, spring onions, courgette, flour, beaten egg, milk and some seasoning in a large bowl and set aside.
2. Heat the oil in a large, non-stick pan and spoon in four burger-sized mounds of the fritter mixture, spaced apart (you may need to do this in two batches).
3. When brown on the underside, turn over and cook for 3 mins more until golden.
4. Serve on a plate and sprinkle coriander over the top and serve with chilli sauce.

