

# CHEESY COURGETTE FRITTERS



Moderate



25 minutes



Lunch/Side



04 Servings

## INGREDIENTS

1 medium courgette, grated  
200g feta/cheddar, finely crumbled  
2 large eggs large  
100g Plain Flour  
1 teaspoon garlic granules/powder  
2 tablespoons of any fresh herbs  
1 teaspoon dried oregano  
1 tablespoon olive oil



## COOKING STEPS

Place the grated courgette in a sieve over the sink for 10 minutes to allow excess water to drain out.

Pat dry and continue with the recipe. You don't want to squeeze out all of the water as a little moisture helps the mixture bind together.

Put all of the ingredients (except the olive oil) in a large bowl and mix together with a wooden spoon.

Heat the oil in a large frying pan and spoon heaped tablespoons of the mixture into the pan and fry for 3 minutes (or until golden and crispy). You will need to do this in batches.

Flip the fritters after about 3 minutes and cook on the other side for 2-3 minutes. Remove to a plate whilst you fry the remaining fritters.

Serve immediately.