



Sweet Potato & Zucchini Fritters

INGREDIENTS:

- 350g gold sweet potato, peeled, coarsely grated
- 2 spring onions, thinly sliced
- 200g zucchini, coarsely grated
- 1 cup grated tasty cheddar
- 3 eggs, lightly whisked
- ½ cup buckwheat flour
- 2 ½ tbsp. olive oil

METHOD:

1. Combine sweet potato, zucchini, spring onion, cheddar and egg in a large bowl. Stir in the flour until well combined. Season
2. Heat 2 tbsp of the oil in a large frying pan over medium heat
3. Add four ¼ cup portions of the sweet potato mixture to the pan
4. Cook for 3 minutes each side or until golden brown and cooked through
5. Transfer to a plate and cover with foil to keep warm.
6. Repeat, in 2 more batches, with the remaining sweet potato mixture

