

## Sweet Potato & Zucchini Fritters with Sausage & Fresh Salsa

Serves 4

### Ingredients:

- 1 egg
- Olive oil
- ½ cup of plain flour
- 1 tsp chicken stock powder
- 2 pinch of red chilli flakes
- ½ tsp smoked paprika
- ½ tsp ground cumin
- 1 medium sweet potato, grated
- 1 medium zucchini, grated
- 1 corn cob
- 1 red capsicum, diced
- 1 green capsicum, diced
- 1 brown onion, grated
- 2 tomatoes, diced
- Condiment eg Relish or Chutney
- Salt and Pepper

### Salsa Method:

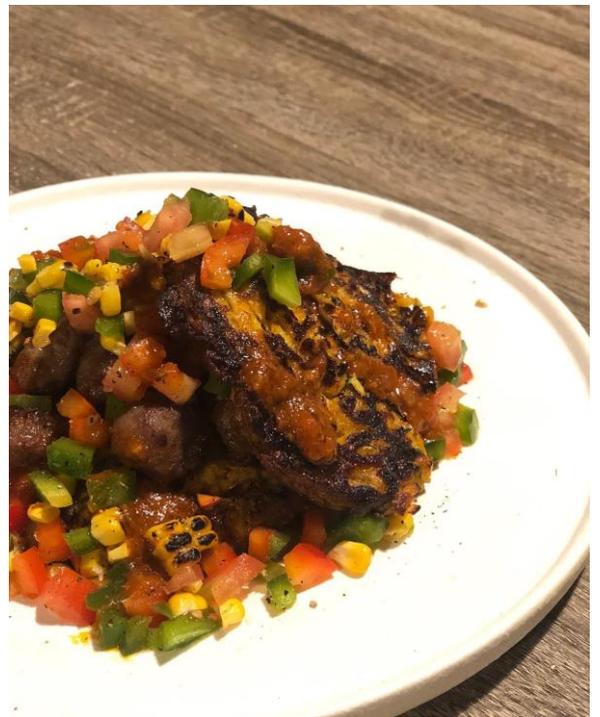
1. Remove the husk from the corn. Place corn directly on high heat burner (or over a wire rack if easier), turning frequently until lightly charred. When corn has cooled, slice the corn from the cob and place into a med size bowl
2. Add the diced red and green capsicum and tomato to the bowl
3. Season to taste with S&P
4. Add a pinch of each of dried chilli flakes, smoked paprika & cumin
5. Add 1 tbs of olive oil. Mix together & set aside

### Sausage Method:

1. Heat a frying pan over medium heat. Add a drizzle of olive oil
2. Remove the sausage meat from casings by slicing down the skin. Break into small chunks and cook in the flying pan until golden and caramelised. Drain on paper towel. Set aside.

### Fritters Method:

1. Place sweet potato, zucchini and onion into a large mixing bowl (you want about 3 cups worth)
2. Add paprika, cumin, pinch of chilli flakes, chicken stock powder & a good pinch of S&P
3. Add 1/2 cup of flour & egg to the bowl, mix with a wooden spoon until combined. If you find the mix too wet, add more flour
4. To cook fritters, heat large frying pan over low-medium heat. Add a tbs of olive oil



5. Using a 1/3 measuring cup, scoop the fritter mix into the pan, leaving a gap between each fritter. You may need to do this in batches, cooking 3-4 at a time.
6. Using a spatula, give them a gentle press. Cook for around 4-5 mins each side or until golden & crispy
7. To serve, place 2 fritters on each plate. Top with some of the sausage pieces & a good pile of the salsa on top
8. Drizzle chosen condiment over the top