

## Zucchini and Potato Fritters

### Ingredients

150g zucchini

250g potatoes

1 leek

10 chives cut in 5mm length

25g plain flour

1 egg

Salt, pepper

Frying oil (canola)

### Method

1. Peel potato. Grate potato and zucchini.
2. Finely shred the leek.
3. In a bowl mix potato, zucchini, leek, flour, egg chives and seasoning.
4. In a saucepan bring the oil to frying temperature (180C).
5. Add a table spoon full of the mixture and cook until gold in colour. Remove from the oil and drain on an absorbent paper.