

# Zucchini, carrot and cheddar fritters

- 1 large zucchini, grated
- 1 large carrot, grated
- 1 onion, finely chopped
- 1/3 cup grated cheddar
- 1/4 cup plain flour
- 1/4 cup milk
- 1 egg, lightly beaten
- 1 tablespoon oil



## Method

1. Grate zucchini and carrot.
2. Finely chop onion.
3. Combine zucchini, carrot, onion, cheddar and flour in a bowl.
4. Add milk and egg. Mix well.
5. Heat oil in a large frying pan over medium-high heat.
6. Spoon 1/4 cup batter into pan. Spread out to form a flat round. Repeat to make 3 more fritters.
7. Cook for 3 to 4 minutes, each side, or until well browned.
8. Transfer to a plate lined with paper towel. Cover loosely to keep warm.
9. Repeat with remaining mixture, adding extra oil if needed.
10. Serve fritters.