Cheesy Fritters with Dill & Parsley Mayo

They say love is the glue that holds a family together, but we've done extensive field research and have discovered that it is, in fact, cheese. Gather your loved ones and stack these fritters high – it's like a delicious game of Jenga that everyone will want to play.

Prep: *20 mins*
Cook: *20 mins*
Total: *40 mins*

level 1

Pantry Items

Eggs

Plain Flour

Olive Oil

Middle Bacon

Zucchini

Carrot

Cheddar Cheese

Spring Onion

Baby Spinach Leaves

Cucumber

Dill & Parsley Mayonnaise

2P	4P	Ingredients	
1 packet	2 packets	middle bacon, diced	
1	2	zucchini, grated & excess moisture squeezed out	
1	2	carrot, washed & grated	🌿
1 block	2 blocks	Cheddar cheese, grated	
1 bunch	2 bunches	spring onions, finely sliced	
2	4	eggs, whisked *	
¼ cup	½ cup	plain flour *	
¼ cup	½ cup	olive oil *	
1 bag	2 bags	baby spinach leaves	
1	2	cucumber, thinly sliced	
1 tub	2 tubs	dill & parsley mayonnaise	

⊕ Ingredient features
   in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2930	Kj
Protein	26	g
Fat, total	56.2	g
-saturated	14.8	g
Carbohydrate	22.3	g
-sugars	9.2	g
Sodium	874	mg
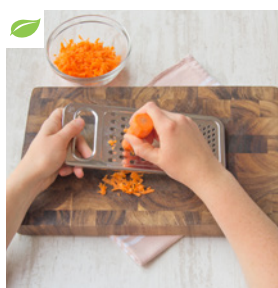
You will need: *chef's knife, chopping board, box grater, fork, sieve, medium frying pan, wooden spoon, two large bowls, large spoon, spatula, plate and paper towel.*

1 Heat a lightly greased medium frying pan over a medium-high heat. Cook the **middle bacon** for **4-5 minute**s, or until brown. Remove pan from the heat and transfer the bacon to a large bowl.

2 Add the grated and squeezed **zucchini, carrot, Cheddar cheese** and **spring onion**s to the large bowl with the cooked bacon. Add the whisked **egg** and mix well to combine. Next, add the **plain flour** and mix until combined. Season with **salt** and **pepper**. The result should be a light batter that holds your veggies together.

3 Heat half the **olive oil** in the same pan over a medium heat. Use a large serving spoon to gently place portions of the fritter mixture in the pan.
Tip: It's always best to try one first before adding all of the batter. Do a few portions at a time (you should be able to make 8-10 fritters) but be careful not to over-crowd the pan. Gently cook for **3-4 minutes** on each side and transfer to a paper towel lined plate. Wipe the pan out between batches with paper towel and add the remaining olive oil if needed.

4 Meanwhile in a second large bowl, combine the **baby spinach leaves** and **cucumber**. Season with salt and pepper, drizzle with some olive oil and set aside.

5 To serve, divide the salad and fritters between plates. Top with a spoonful of the **dill & parsley mayonnaise**. Enjoy!

Did you know? The world's largest recorded zucchini measured 2.52 m in length!