**Carrot and Sweetcorn Fritters**

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**You will need:**

2 mugs of grated carrot

1 tin of sweetcorn

3 spring onions- finely chopped.

2 tablespoons of flour

1 egg

1 teaspoon of curry powder (optional)

Salt and pepper

Tablespoon of oil for cooking

* Put the grated carrot and sweetcorn and finely chopped spring onions into a large bowl.
* Stir the flour, salt and pepper and curry powder (if using) into the vegetables.
* Crack the egg into the bowl and mix it thoroughly into the vegetables.
* Leave to stand for a few minutes.
* Heat half the oil in a frying pan over a medium heat.
* Make a few round fritters in the frying pan with a tablespoon.
* Fry for about 2 minutes on one side then flip the fritter over and fry on the other side for two minutes. The fritter should look golden brown.
* Add more oil to the pan and keep cooking fritters until all the mixture is finished.

(Great with sausages or burgers or fish fingers)

