

## Potato Fritters

### Ingredients

- 2 Potatoes peeled
- 1 Zucchini
- 1/2 onion
- 1 Egg
- 1 cup Grated Cheddar Cheese
- 1/2 cup Self Raising Flour
- 1/2 cup Milk
- 1 tsp Garlic Powder
- Salt & Pepper, to taste
- Olive Oil, for frying

### Instructions

1. Collect all your ingredients. Peel potatoes.
2. Grate the zucchini and potato into a colander and leave for 10 mins to drain in the sink. Squeeze out extra moisture by wringing with your hands and placing it into a clean mixing bowl.
3. Dice the onion.
4. Add egg, onion, cheese, garlic powder, salt and pepper to the mixing bowl and stir well to combine.
5. Sprinkle flour over the top (around the entire bowl, not just one spot) and mix until combined. Next add milk in and mix until combined.
6. Heat oil in frying pan on medium heat. Place a heaping tablespoon of the mixture in the pan and flatten with the back of the spatula.
7. Repeat with the remaining mixture, cooking in batches without overcrowding the pan (I usually fit 4 fritters each batch). Cook for 3-4 minutes each side until golden and crispy.