



# Zucchini and Squash Fritters

**Season:** Summer

**Difficulty:** Easy

**Type:** Snack or main

**Serves:** 34 serves

**Fresh from the garden:** Zucchini, Squash, Spring Onions, Parsley

**Recipe source:** Liz

| <b>Equipment:</b> | <b>Ingredients:</b>                                  |
|-------------------|------------------------------------------------------|
| Chopping board    | 1Kg finely chopped zucchini                          |
| Chef's knife      | 2 cup frozen peas                                    |
| Frying Pan        | 1 1/3 cup plain flour (use gluten free if necessary) |
| Large Mixing Bowl | 4 eggs, lightly whisked                              |
| Small mixing bowl | 1 cup milk                                           |
| Measuring cups    | 250g haloumi cheese, finely chopped                  |
| Measuring jug     | 4 spring onions, thinly sliced                       |
| Fork              | 4 tablespoons chopped Parsley                        |
| Wooden Spoon      | Olive Oil                                            |
| Spatula           |                                                      |

## What to do:

1. Finely chop zucchini and squash into 1cm cubes, then fry in 1 tablespoon of olive oil for 4-5 minutes, until just tender, add frozen peas and cook for 1 more minute. Remove to cool slightly. Now clean your pan and set aside for later.
2. Place flour in mixing bowl. In a separate bowl, lightly whisk eggs and mix in milk. Combine the flour and egg mixture together and mix until you have a smooth batter.
3. Chop haloumi cheese, spring onions and dill.
4. Mix zucchini and squash, haloumi cheese, spring onions and dill into the batter.
5. Heat a tablespoon of olive oil in the frying pan. Spoon large tablespoonfuls of mixture into the pan, cook for 2 minutes or until fritters are golden. Turn and cook for a further minute and until cooked through. Repeat with remaining batter until finished.
6. Serve!

