

Turban Chopsticks

White Lentil Coconut Fritters

This quick and easy fritter mix, is similar to the indian onion bhaji. Just add chopped onion and coriander for a crispy golden, pan-fried fritter that is delicious on its own, or in a burger. Add prawns for a decadent treat.

- ✓ Product of Australia 290g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Dairy-Free

Recipe

Serves: 3 to 4 hungry tummies

Cooking Time: 15 minutes

Just add:

- 1 large onion, finely diced
- 2 tablespoons chopped coriander leaves
- Oil for shallow frying

How to:

1. Open all contents in the fritter pack and mix all dry ingredients together in a large bowl. Add diced onion, finely chopped coriander and 1 cup of cold water.
2. Mix contents until everything is well combined. Allow mixture to rest for ½ hour.
3. Heat oil in a non stick frying pan over medium heat.
4. Spoon fritter mix into the pan, into small flat balls. Fry lightly for 1 to 2 minutes each side, until golden brown and fluffy.

Serve with Turban Chopsticks Green Appled Chilli Jam.

Variations

Seafood Fritters

- Add 1 cup crab or lobster meat or prawns

Meat Patties

- Add 1 cup of pork, lamb or beef mince

Veggie Burgers

- Add 1 cup of grated mixed veggies (carrot, pumpkin, zucchini)
- 400g can of four bean mix
- Serve in fresh wholemeal buns

