

MEXICAN SWEETCORN FRITTERS WITH AVOCADO SALSA

Equipment for fritters

Mixing bowl
Mixing spoon
Measuring spoons
Measuring cups
Chopping board
Kitchen knife
Egg beater
Can Opener
Plate and spoon
Hot Plate
Paper Towels

Ingredients for fritters

420 g can corn kernels, drained
½ cup plain flour
2 eggs, lightly beaten
1 tablespoon chopped chives
2 spring onions, finely sliced
2 tablespoons olive oil

Directions for the fritters:

- 1 Combine corn, flour, eggs, chives, and onion in a bowl.
- 2 Heat oil on hot plate over medium heat. Using 1 tablespoon mixture per fritter, cook fritters for 4 minutes each side or until golden and cooked through. Transfer to plate lined with a paper towel. Repeat with the remaining mixture to make 16 fritters.

Equipment for avocado salsa

Mixing bowls
Mixing spoon
Measuring spoons
Lemon juicer
Chopping board
Kitchen knife

Ingredients for avocado salsa

1 avocado, chopped
1 tablespoon lemon juice
½ red capsicum, finely chopped
½ small red onion, finely chopped
1 tablespoon chopped coriander
1 tablespoon sweet chilli sauce

Directions for the avocado salsa:

- 1 Combine avocado and lemon juice in a bowl.
- 2 Combine capsicum, onion, coriander and sweet chili sauce in a bowl.
- 3 Add to avocado and lemon and stir to combine.
- 4 Serve on top of sweetcorn fritters.