

Daisy's mini veggie fritters



serves
2-4



prep
15



cook
±20

what you'll need:

- 125g grated courgette (squeeze out water)
- 60g grated carrot
- 30g chopped spring onions
- 60g plain flour
- 1 egg
- Pinch of salt and pepper
- A splash of olive oil
- Chopped chives to garnish (optional)



what to do:

1. Mix all the veggies, flour, egg, salt, and pepper in a bowl until combined.
2. Heat a drizzle of olive oil in a frying pan over medium heat.
3. Scoop tablespoons of the mix into the pan, flattening slightly.
4. Cook for 2–3 minutes on each side until golden.

top tip:

Pack these crispy fritters with a Suckies pouch for the ultimate lunchbox treat!

