

VEGIE FRITTERS



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INGREDIENTS

1 cup of chopped red cabbage
1/2 cup of chopped baby spinach
1 small sweet potato grated
2 spring onions / shallots finely sliced
1 clove of garlic
1/4 cup of chopped basil leaves
2 eggs
Salt and Pepper to taste

INSTRUCTIONS

Place all ingredients into a bowl and mix. Cook fritters in a lightly greased pan until golden on both sides.

I love to serve these with a poached egg on top and fresh guacamole.

Serves 2

OPTIONS & TIPS

This is just another twist on my sweet potato fritters.

It's a great way to get kids to eat more vegies.