



Watties® Frozen Vegetables

All Recipes

Corn and Bacon Fritters on Sweet Chili Tomato

INGREDIENTS

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410g can Wattie's® Cream Style Corn with Bacon
 2 tsp minced ginger
 1 small red or white onion, peeled & finely chopped
 2 tbsp chopped fresh coriander or parsley
 3/4 cup mashed cooked cold kumara
 1/2 cup self raising flour
 2 eggs, separated

Heinz® Sweet Chilli Tomato Sauce

1-2 spring onions, trimmed and sliced
 2 tsp minced ginger
 400g can Wattie's® Sweet Chilli Style Tomatoes
 1 tbsp chopped fresh coriander or parsley

DIRECTIONS:

1. In a bowl combine Wattie's® Cream Style Corn with Bacon, ginger, red onion, coriander, kumara, flour and egg yolks, mix well.
2. In a clean bowl, beat the egg whites until stiff. Fold egg white carefully into corn mixture with a large metal spoon.
3. Heat a little butter or oil in a non stick frying pan and cook large spoonfuls over a low to moderate heat for about 3 minutes each side. Keep warm in the oven until the remaining mixture is cooked.
4. In a small saucepan, gently fry spring onions and ginger in a dash of oil for about 1 minute. Stir in Wattie's® Sweet Chilli Style Tomatoes and heat gently. Season and add the herbs. Serve fritters with sliced avocado and a good serving of the warm Sweet Chilli Tomato Sauce. Garnish with coriander, parsley or chives if wished.

COUNTRY:

TBD



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