



# Zucchini and Squash Fritters

**Season:** Summer

**Difficulty:** Easy

**Type:** Snack or main

**Serves:** 34 serves

**Fresh from the garden:** Zucchini, Squash, Spring Onions, Dill

**Recipe source:** Liz

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping board	500g finely chopped zucchini
Chef's knife	500g finely chopped squash
Frying Pan	2 cup frozen peas
Large Mixing Bowl	1 1/3 cup plain flour
Measuring cups	4 eggs, lightly whisked
Measuring jug	1 cup milk
Fork	250g haloumi cheese, finely chopped
Wooden Spoon	4 spring onions, thinly sliced
Spatular	4 tablespoons chopped dill
	Olive Oil

## What to do:

1. Finely chop zucchini and squash into 1cm cubes, then fry in 1 tablespoon of olive oil for 4-5 minutes, until just tender, add frozen peas and cook for 1 more minute. Remove to cool slightly.
2. Place flour in mixing bowl. Lightly whisk egg, mix in milk. Combined flour and egg mixture, mix until you have a smooth batter.
3. Chop haloumi cheese, spring onions and dill.
4. Mix zucchini and squash, haloumi cheese, spring onions and dill into the batter.
5. Heat a tablespoon of olive oil in frying pan. Spoon large tablespoonfuls of mixture into the pan, cook for 2 minutes or until fritters are golden. Turn and cook for a further minute and until cooked through. Repeat with remaining batter making a total of 18 fritters.
6. Serve fritters with yoghurt, tomato relish and salad.