

Corn fritters with tomato and avocado salsa

10m prep | 20m cook | 4 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

10 Ingredients

- 420g can creamed corn
- 420g can corn kernels, rinsed, drained
- 2 Coles Australian Free Range Eggs, lightly whisked
- 1 cup (150g) self-raising flour
- 1/4 cup (60ml) milk
- 1 tbsp olive oil
- 4 bacon rashers
- 200g cherry tomatoes, quartered
- 1 avocado, stoned, peeled, coarsely chopped
- 1 tbsp lime juice

5 Method Steps

- Step 1 Combine **creamed corn**, **corn kernels** and **egg** in a large bowl. Add **flour** and stir to combine. Stir in the **milk**. Season.
- Step 2 Heat 1 teaspoon of the **oil** in a large non-stick frying pan over medium-low heat. Spoon three 1/4-cup portions of mixture into the pan, allowing room for spreading. Cook for 2 mins or until bubbles appear on the surface. Turn and cook for a further 2 mins or until golden and cooked through. Transfer to a plate. Cover with foil. Repeat, in 3 more batches, with remaining oil and mixture.
- Step 3 Increase heat to high. Cook the **bacon** in the pan for 2 mins each side or until crisp. Transfer to a plate lined with paper towel.
- Step 4 Combine the **tomato**, **avocado** and **lime juice** in a small bowl. Season.
- Step 5 Divide the fritters and bacon among serving plates. Top with the tomato mixture. Season with pepper.

RECIPE NOTES

SERVE WITH - mint leaves and lemon wedges
