Zucchini and Bacon Fritters with Garlic Yoghurt

Difficulty: Easy

Fresh from the garden: Zucchini, potatoes, chives, garlic

Equipment:
Grater
Peeler
Mixing bowl
Measures
Frying pan

Ingredients:
2 medium zucchini, grated
1 medium, peeled, grated
Diced bacon
¼ cup plain flour
1 egg, lightly beaten
2 Tablespoons chopped fresh chives
Vegetable oil
Salt and Pepper
Garlic yoghurt
2 garlic cloves, crushed
½ cup plain Greek style yoghurt

Method:

Squeeze excess moisture from zucchini.

Combine zucchini, potato, bacon, flour, egg and chives in a bowl.

Season the mixture with salt and pepper.

Heat a small amount of oil in a frying pan over a medium heat.

Spoon tablespoons full of the mixture into the pan, flattening them if necessary.

Cook for 5 minutes or until golden underneath. Turn and cook for a further 5 minutes or until golden and crisp.

Transfer to a plate lined with a paper towel. Cover loosely with foil to keep warm. Repeat process with remaining mixture.

Meanwhile make garlic yoghurt. Combine garlic and yoghurt in a bowl. Season with salt and pepper.

Serve fritters with garlic yoghurt.