

Corn Fritters



Servings:

10

Prep Time:

5 minutes

Cook Time:

10 minutes

Ingredients

- 2 cups **Corn**, frozen or canned, drain and rinse
- ¼ cup **Cornmeal**
- ¼ cup **All Purpose Flour**
- 1 tsp **Paprika**
- 1 tsp **Garlic Powder**
- - **Salt & Pepper to Taste**
- 1 **Egg**
- ½ bunch **Green Onion** , diced
- ½ cup **Shredded or Grated Cheese**
- ¼ cup **Fresh Cilantro**, chopped
- - **Juice of ½ a Lime**
- 1 tbsp **Olive Oil**
- 8 oz **Sour Cream**
- 1-2 tbsp **Taco Seasoning**

Method of Preparation

Step 1

Combine corn, cornmeal, flour, spices, egg, cilantro, cheese and lime juice together in a bowl.

Mix until well incorporated. Add additional flour to increase thickness as necessary.

Step 2

Form mixture into patties. Heat oil in a pan over medium heat.

Step 3

Cook until golden brown on both sides, about 4 minutes per side. (Cook in batches).

Step 4

While the fritters are cooking, mix taco seasoning into sour cream.

Garnish fritters with a dollop and chopped scallions.

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