



Frugal -Carrot and Sage Fritters



Serving: 4



Cook Time: 8 mins



Level: Easy



INGREDIENTS

- 4 Carrots, Grated
- 2 Eggs
- 1/4 Cup Sage Leaves, Chopped
- 1/3 cup Flour
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 1/3 cup Parmesan Cheese
- 1 tbsp Olive Oil

PREPARATION

1. In a mixing bowl add all of the ingredients except olive oil and combine well
2. Heat a fry pan on medium to high heat
3. Add olive oil and portion out the fritter to a desired size
4. Fry on side for approximately 3 minutes or until golden and crispy, flip and repeat.
5. Serve your Carrot and Sage Fritters with eggs and natural yoghurt.