

*"Tastier with your touch
from iftar to suhoor .."*



Shrimp and Sweet Corn Fritters

INGREDIENTS:

- 2 cans of California Garden Sweet corn
- $\frac{3}{4}$ cup flour
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp Mixed Sea Food Seasoning (plus more to serve)
- 2 eggs (beaten)
- $\frac{1}{2}$ cup milk
- 2 tbsp spring onion (finely chopped)
- $\frac{1}{4}$ cup chives, chopped
- 1 cup boiled shrimp (coarsely chopped)
- Vegetable oil (for frying)
- Sour cream (optional)

PREPARATION:

- In a large bowl mix flour baking powder and mix spices.
- In a separate bowl mix eggs milk and green onion. Combine mixtures blending until moistened.
- Fold in cooked shrimps and sweet corn.
- Pour oil into heavy skillet to a depth of 1 inch. Heat to 375° F on medium heat.
- Drop batter by the tablespoonful a few at a time into hot oil. Fry 3 to 4 minutes or until golden brown. Drain fritters on paper towels.
- Sprinkle with additional mix spices and serve with sour cream, if desired.



Serving size
4-6 across



Preparation Time
50 Min



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