



Potato Fritters and Lemon Chilli Sauce

List of ingredients

4 large potatoes
½ leek, finely chopped
2 cloves garlic, crushed
Grated zest and juice of 1 lemon
2 eggs, lightly beaten
⅓ cup flour
Salt and pepper
Oil

Lemon Chilli Sauce

Sweet chilli sauce
Finely grated lemon rind
Juice of 1 lemon

Optional

Philadelphia 5% cream cheese or
light sour cream or cottage cheese

How to cook the dish

Peel and grate the potatoes and rinse well under cold water.

Pat dry on paper towels and squeeze out all moisture.

Place in a bowl and mix in leeks, garlic, lemon zest and juice, eggs, flour and salt and pepper. Use a non stick pan or heat a little oil in a pan and drop 3 tablespoons of mixture into pan to form individual patties.

Flatten and then cook 2-3 mins each side until golden.

Serve topped with the lemon chilli sauce. You can also top with a little cream cheese, cottage cheese or sour cream.

Preparing the Sauce

Mix together the sauce ingredients.

Tip:

- Cooked asparagus is a wonderful accompaniment for these fritters.
- If leeks are not available, use onions or spring onions.