



Pumpkin and halloumi fritters

Recipe by Kate Caire of Carnation Kitchen



Serves 4



Prep: 15 mins

Cook: 5 mins

INGREDIENTS

- 2 spring onions, chopped
- 500g pumpkin, grated
- ½ cup coriander and parsley, chopped finely
- Packet of halloumi (180-200g), grated
- 2 eggs
- ½ cup self raising flour
- Salt and pepper, pinch each
- Olive oil for frying

DIRECTIONS

1. Mix the grated haloumi, pumpkin, onions, egg, flour and salt in a bowl and mix well.
2. Heat olive oil to a medium heat in a frying pan and place spoonfuls of the mixture into the pan. Cook for 4-5 minutes each side or until golden brown and cooked through.
3. Remove from the pan and keep warm while cooking the remaining mix.
4. Serve with either warmed greens and lemon herb yoghurt or in a toasted bun with rocket and chilli honey sauce.



Afternoons

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