



## Zucchini Fritters with cream cheese & sweet chilli sauce

Breakfast, lunch or dinner side dish!



4-6 servings



20 minutes

### INGREDIENTS

- 1 pack Baby Marrows
- 1 cup Self Raising Flour
- 2 Eggs
- Garlic & Herb spice
- Salt & Pepper

### NOTES

The first batch Fritters will take longer than the rest of the batter. Keep them warm in the bottom compartment.

### DIRECTIONS

1. Heat up your pizza plate before you start mixing your ingredients.
2. Grate your baby marrows in a bowl, mix in the egg, flour and season to taste.
3. Drop spoonfuls on the heated up plate and grill till golden brown, then turn around.
4. Serve this dish as is OR fry some bacon on the fire. Serve with cream cheese, sweet chilli sauce and chopped chives.

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