



PREP
10 min

COOK
12 - 14 min

SERVES
12 fritters

Chicken & Sweet Corn Lunchbox Fritters

INGREDIENTS

250 g Broad Oak Farms chicken breast fillets, finely diced

1 cup New Season corn kernels, drained

2 Lodge Farms eggs

½ cup White Mill plain flour

¼ cup Farmdale full cream milk

1 spring onion, finely sliced

½ cup Westacre Dairy tasty shredded cheese

¼ tsp Stonemill salt

Stonemill pepper, to taste

The Olive Tree extra virgin olive oil, for frying

METHOD

1. In a large bowl, combine the diced chicken, corn, spring onion, and shredded cheese.
2. In a separate bowl, whisk together the eggs, milk, salt, and pepper. Add the flour and whisk until smooth.
3. Pour the wet mixture into the chicken mixture and stir to combine.
4. Heat a drizzle of olive oil in a non-stick frying pan over medium heat.
5. Spoon heaped tablespoons of mixture into the pan and flatten slightly. Cook for 3–4 minutes each side, or until golden and the chicken is cooked through.
6. Transfer to a cooling rack and repeat with the remaining mixture.
7. Serve warm or cooled, ideal for lunchboxes.

IRRESISTIBLE



Add 1 tbsp of Colway Garlic Aioli to the batter for extra creaminess and flavour.



Good Different