



SWEET POTATO AND PRAWN CHILLI FRITTERS

Ingredients:

- 600 grams white flesh Sweet Potato, *grated*
- 2 medium free range Eggs
- 1 bunch Spring Onion, *finely sliced*
- 2 yellow Chillies, *finely sliced*
- ½ cup Plain Flour
- 12 large green Tiger Prawns, *peeled, deveined and roughly chopped*
- Salt and pepper
- Canola Oil for frying (*deep or shallow fry*)

Sauce

- 100 grams Greek Yogurt
- 30ml Sweet Chilli sauce
- Juice of 1 Lime

Method:

Sauce

- Mix together yogurt, sweet chilli sauce and lime juice, spoon into dipping bowl and put aside for serving.

Fritters

- Heat oil in a deep fryer or frypan for shallow frying.
- Combine all remaining ingredients and mix together thoroughly.
- Using a large spoon, spoon mixture into medium temperature oil, approximately 170°C, and cook until golden brown.

To Serve:

- Serve fritters on a platter with dipping sauce.
- Serves 4-6, makes approximately 18 fritters.