



Zucchini and Corn Fritters with Jalapeno Cream and OLA Savor

INGREDIENTS

Corn Fritters

- 2 cups fresh (or frozen) corn kernels, removed from cob
- 1 1/2 cups shredded zucchini
- 1/2 red bell pepper, minced fine
- 1 finely minced shallot
- 1/2 cup all-purpose flour
- 1/2 cup fine corn meal
- 1 tbsp nutritional yeast
- sea salt
- 1 tsp smoked paprika
- 1/2 tsp nutmeg
- 1/4 tsp ground pepper
- 1/4 cup cashew milk
- vegetable oil (for frying)

For the Jalapeno Cream:

- 1 tbsp extra virgin olive oil
- 1 cup tofu sour cream
- 3 tbsp lemon juice
- 3 tbsp pickled jalapeno slices (15 slices), minced fine
- 2 cloves garlic, crushed
- 1 tbsp nutritional yeast
- 2 tsp onion powder
- sea salt
- ground black pepper
- 1 bottle of **Flower Farma's OLA Savor**

Serves 8

DIRECTIONS

For the Corn Fritters

Place shredded zucchini in a strainer and coat with 1/4 tsp of sea salt. Let it sit for 10 minutes and then squeeze the excess water out of the zucchini shreds with your hands.

Place zucchini in a large mixing bowl with corn, bell pepper, shallot, all-purpose flour, corn meal, nutritional yeast, and 1/4 teaspoon of sea salt, ground pepper, paprika and nutmeg. Stir to combine well. Stir in non-dairy milk and combine into a thick batter.

Heat a non-stick pan to medium heat with 3 tbsp of vegetable oil. Use a small scoop of batter for each fritter and shape into a patty with our hands. Place 2-3 fritters in the pan at a time and fry 1 1/2 - 2 minutes per side, until golden brown on the outside. Add another 2 tbsp of oil to the pan once you've fried about 9 fritters, or the oil has evaporated.

Fritters can be kept warm in a 300 degree oven.

Make Jalapeno Cream

In a small bowl, whisk together olive oil, sour cream & lemon juice. Beat until thickened and creamy in texture. Refrigerate for at least 1 hour before serving.

To Serve

Top each fritter with a dollop of jalapeno cream. Drizzle with **OLA Savor**.