



MILLET SWEET CORN FRITTERS

Ingredients

- 1/2 cup uncooked millet
- 1 cup + 2 tablespoons water
- 1 cup sweet corn kernels
- 1 large egg
- 3 tablespoons millet flour
- 1/2 teaspoon smoked paprika
- 1 cup shredded cheddar cheese
- 2 tablespoons minced fresh chives
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons sunflower oil
- 1/2 cup full cream yogurt

Directions

1. In a small pan, combine millet with the water. Bring to a boil, reduce to a simmer, cover, and cook until the millet has absorbed almost all the water, 20 to 22 minutes.
2. Remove from heat and allow to sit for 10 minutes.
3. In a food processor, combine the sweet corn with remaining ingredients and millet. Pulse a few times until the mixture comes together and corn is broken down into smaller pieces.
4. Heat oil in a large, heavy-bottomed skillet over medium-low heat. Wet hands and take roughly tablespoons worth of the corn mixture and shape into a 1/4 inch thick patty. Place in skillet and continue until the skillet is full, but still leaving room to flip. Cook for 4 to 5 minutes or until the fritters are browning and crisp. Flip and repeat. Transfer fritters to a plate and continue with the remaining corn mixture.

We want to see how your Millet Sweet Corn Fritters came out, send us your pictures!

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