



## **Zucchini Corn Fritter and Salad**

### ***Ingredients:***

#### ***Fritter:***

1 tablespoon of chopped fresh basil  
1 tablespoon of chopped fresh chives  
1/2 cup of sour cream  
2 fresh zucchini, shredded and strained  
2 shucked corn on the cob  
1/3 cup of sliced green onions  
1 egg  
Juice of 1/2 lemon  
2 tablespoons of melted butter  
1/2 cup of cornstarch  
1 1/2 cups of flour  
1/2 cup of olive oil, plus 1 tablespoon for corn grilling  
Kosher salt and fresh cracked pepper to taste

#### ***Salad:***

Leaves from 1 head of butter leaf lettuce  
3 thinly sliced radishes  
2 shaved baby carrots  
1/2 thinly sliced cucumber  
1/2 cup of cilantro leaves  
Fresh burrata cheese sliced into 1/2 inch pieces  
Juice of 1/2 lime  
2 tablespoons of balsamic vinegar  
3 tablespoons of extra virgin olive oil  
Kosher salt and fresh cracked pepper to taste

Makes 12 Fritters and 2 large salads

#### ***Preparation:***

##### ***Sour Cream Sauce:***

In a medium sized bowl mix together the basil, chives, sour cream, salt and pepper.  
Set in the refrigerator to keep cool.



***Fritters:***

1. Coat the corn in 1 tablespoon of olive oil and season with salt and pepper.
2. Roast on a hot grill for 5-7 minutes, or until very lightly charred and cooked through out.
3. Remove from the grill, trim the corn and discard the cob.
4. In a large bowl, combine the shredded zucchini, corn and green onions and set aside.
5. In a separate bowl, whisk 1 egg and add in the lemon juice, butter, corn starch and flour.
6. Pour it into the large bowl with the vegetables, season with salt and pepper and mix thoroughly.
7. Using 2 spoons make 12 individual fritters.
8. Place them on a sheet pan lined with parchment paper dusted with flour.
9. Add 1/2 cup of olive oil to a large sauté pan on medium high heat.
10. Cook the fritters on each side until golden brown, about 4 to 5 minutes on each side.
11. Remove from the oil and set on a sheet pan lined with parchment paper.
12. Serve the hot fritters with the basil sour cream.

***Salad:***

1. Combine all of the vegetables and cilantro and add to a bowl.
2. Serve with slices of burrata cheese.
3. Pour the lime juice, balsamic vinegar and olive oil all over the top of the salad and season with salt and pepper.
4. Optional: Serve the fritters over the salad.