



Sweet Potato Fritters With An Avocado Salsa

What to collect

Ingredients	Equipment
1 ½ cups grated sweet potato	Chopping board
2 eggs	knife
¼ cup self raising flour	grater
1/3 cup parsley leaves, roughly chopped	metric measuring cups/spoons
salt/pepper	juicer
	frying pan
Avocado salsa:	
1 tomato, diced	
1 avocado, diced	
10 mint leaves, finely chopped	
A good drizzle of olive oil	
juice of a lime	
salt/pepper	

What to do

1. Place sweet potato, eggs, self raising flour and parsley into a bowl and mix to combine.
2. Heat a little oil in a frying pan on medium heat, add spoonfuls of mixture into pan and fry until golden & crispy.
3. To make salsa place all ingredients into a bowl and mix to combine.
4. Serve fritters with a little salsa.