

Cabbage Fritters

Ingredients You'll Need

16 oz shredded cabbage (7 packed cups or 1/3 of a medium head of cabbage)
2 med-small carrots, grated
2-3 scallions or 1 regular onion, thinly sliced
3 large eggs
4-5 tbsp flour
2 cloves of garlic, minced
Seasonings:
1 tsp sea salt
1/2 tsp black pepper, ground
1/2 tsp paprika
1/2 tsp coriander, ground
3-4 tbsp ghee or oil for frying

How to Make this Easy Cabbage Fritter

1. In a large bowl add all ingredients except the ghee/oil and eggs. Toss lightly to combine and then coat it all with the eggs. You can use your hands. Don't use force while mixing, you don't want to draw too much water from the cabbage.
2. Heat a non-stick skillet on medium low heat for 3 minutes.
3. Add ghee or oil for frying, let it heat for 1 minute.
4. Form a ball in your hands and place it in the heated skillet. Press down with a spatula. The thinner the better it will cook inside.
5. Fry 3 minutes per side. Or until the surface is golden brown and crispy.
6. Repeat with the remaining fritter mixture, adding more oil/ghee as needed.
7. Serve warm or cold.

Or bake them at 400F for 20-23 minutes total, flipping them 1/2 way through. For crispier crust broil for the last minute.

