

**Product Spotlight:
Zucchini**

Zucchini is a fruit, although most times prepared and cooked as a vegetable. It is attached to an edible yellow flower.



Zucchini and Halloumi Fritters with Poached Eggs

Grated zucchini and halloumi fritters served with balsamic roasted cherry tomatoes, poached eggs, fresh avocado and lemon wedges.



30 minutes



4 servings



Vegetarian

Switch it up!

Instead of grating the halloumi and mixing it with the fritter batter, slice and pan-fry it separately. Serve with the fritters.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	39g	37g

FROM YOUR BOX

RED ONION	1
CHERRY TOMATOES	2 x 200g
ZUCCHINIS	2
HALLOUMI	1 packet
LEMON	1
FITTER MIX	1 packet
FREE-RANGE EGGS	6-pack
AVOCADOS	2
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar, dried herb (dill, thyme or oregano)

KEY UTENSILS

oven dish, large frypan, saucepan

NOTES

Instead of poaching the eggs, you can boil or fry them. Scan the QR code for tips on perfecting your egg cooking techniques. Poaching for 3 minutes will give you soft, runny yolks. Poach for longer depending on your preference.

Fritter mix: organic plain flour, baking powder



1. ROAST THE TOMATOES

Set oven to 220°C and bring a saucepan of water to the boil.

Wedge **red onion**. Toss in a lined oven dish along with **cherry tomatoes**, **oil**, **1 tbsp balsamic vinegar**, **salt and pepper**. Roast for 15–20 minutes or until are tender.



4. POACH THE EGGS

Meanwhile, turn saucepan of water down to a simmer. Crack remaining 4 **eggs** into water and poach for 3–6 minutes (see notes). Remove from water.



2. PREPARE THE BATTER

Grate **zucchini** and season lightly with **salt**. Set aside on a plate. Grate **halloumi** and zest **lemon**. Place in a large bowl with **fritter mix**, **2 eggs** and **3 tsp dried herb**. Squeeze out liquid from zucchini with your hands and add to bowl, combine well.



5. PREPARE INGREDIENTS

Halve **avocados** and set aside.

Add **rocket leaves** to a large bowl along with roasted tomatoes, red onion, juice from 1/2 lemon (wedge remaining), and **1–2 tbsp olive oil**. Toss to combine.



3. COOK THE FRITTERS

Heat a large frypan over medium–high heat with **oil**. Add 1/4 cupfuls of batter to frypan (cook in batches) and cook for 3–4 minutes each side until golden and cooked through. Set aside on a plate as you go.



6. FINISH AND SERVE

Divide fritters among plates. Top with poached eggs. Serve with avocado halves, tossed rocket leaves and lemon wedges.



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