

Corn Fritters with Avocado Salsa

Delicious corn fritters served with a refreshing avocado salsa, perfect for a flavorful meal.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup corn kernels
- 1/4 cup all-purpose flour
- 1/4 cup finely chopped red bell pepper
- 1/4 cup finely chopped onion
- 1 egg
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- 1 avocado, diced
- 1 small tomato, diced
- 1/4 cup chopped cilantro
- 1 tablespoon lime juice

Steps

- 1 In a bowl, mix the corn, flour, red bell pepper, onion, egg, garlic powder, salt, and pepper.
- 2 Heat oil in a pan over medium heat.
- 3 Spoon the corn mixture into the pan, flattening slightly, and cook until golden brown on both sides.
- 4 In a separate bowl, gently combine the avocado, tomato, cilantro, and lime juice to make the salsa.
- 5 Serve the corn fritters hot with the avocado salsa on top.