

Onion Fritters

These Onion Fritters make a delicious main dish for dinner. It's simple to prepare and goes great with a side salad or roasted vegetables.



Main Dish

30 min

Total time

Easy

Difficulty

168

kcal / serving

Ingredients

- 1 Onion
- 1 Egg
- 1/4 cup Plain Flour
- 1/4 cup Milk
- 1 tbsp Olive Oil
- Salt & Pepper to Taste

Steps

- 1 Preheat the oven to 350F.
- 2 Chop the onion into small pieces and set aside.
- 3 In a bowl, whisk together the egg, flour, milk, salt & pepper until there are no lumps.
- 4 Add the onions to the mixture and combine them together.
- 5 Heat the olive oil in a pan over medium heat.
- 6 Pour spoonfuls of the mixture into the pan and cook until golden brown.
- 7 Transfer the fritters to a baking sheet lined with parchment paper.
- 8 Bake in the oven for 15 minutes.
- 9 Serve hot.