

Turnip and Onion Flax Fritters

These crispy turnip and onion fritters are a flavorful, gluten-free snack or light meal option, held together with flax eggs and seasoned with aromatic spices.


25 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 2 large turnips, grated
- 1 medium onion, grated
- 2 flax eggs (2 tbsp ground flaxseed + 5 tbsp water)
- 3 tbsp flour (any type)
- 1 tsp coriander powder
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp black pepper
- Salt to taste
- 2 tbsp oil for frying

Steps

- 1 Prepare flax eggs by mixing ground flaxseed with water and letting it sit for 5-10 minutes until gelled.
- 2 Grate turnips and onion, squeeze excess moisture out with a clean cloth or paper towel.
- 3 In a mixing bowl, combine grated turnips, onion, flax eggs, flour, coriander, onion powder, garlic powder, black pepper, and salt. Mix well.
- 4 Heat oil in a skillet over medium heat.
- 5 Scoop spoonfuls of the batter into the skillet and flatten gently to form fritters.
- 6 Cook for 3-4 minutes on each side until golden brown and crispy.
- 7 Remove fritters and drain on paper towels.
- 8 Serve warm, optionally with a dipping sauce of your choice.