Potato & Zucchini Fritters

Preparation and Cooking time: 30 mins
Makes 20

Ingredients:
- 4 Large Sebago potatoes
- 1 medium brown onion, grated coarsely
- 1 medium zucchini, grated coarsely
- 4 green onions (green shallots), chopped
- ½ cup coarsely chopped, fresh parsley
- 1 small chicken stock cube, crumbled finely
- ½ cup plain flour
- 1 egg, beaten lightly
- Salt and pepper for seasoning
- Vegetable oil for shallow frying
- Lemon Wedges, optional to serve

Method:
1. Coarsely grate the potatoes and zucchini. Squeeze excess moisture from the potatoes and zucchini and dry in a clean tea towel.
2. Combine potato, zucchini, onion, green onions, parsley, stock cube, flour and egg in a large bowl; mix well. Season with salt and freshly ground black pepper.
3. Heat the oil in a medium non stick frying pan over medium heat. Drop ¼ cup of potato mixture, three or four at a time into the pan, flattening slightly. Cook until browned both sides and potato is tender, turning only once.
4. Serve with lemon wedges, if desired.