

An Initiative of the Central Coast Local Food Security Strategy

Healthy Food Recipes

Chickpea and Vegetable Fritters

Serves 4

Gluten free, these fritters can be served with a healthy salad or alternatively make great veggie burgers.



Ingredients | Method

1 zucchini, grated

1 carrot, grated

1 onion, finely diced

1 tsp garlic

1 400g can chickpeas, rinsed

2 tbsp peanut butter

½ cup rice flour

1 egg

½ tsp curry powder

Salt and pepper to taste

Cooking oil spray

Sauté zucchini, carrot, onion and garlic.

Puree chickpeas until a smooth consistency. Place puree, sautéed vegetables and remaining ingredients in a large mixing bowl and combine well. Form desired size fritters and set aside ready to cook.

3 Spray fry pan with oil, heat to medium high and cook fritters evenly until golden brown on both sides.

Serve with tzatziki dressing and a salad of your choice.

Recipe #33 – courtesy of Depot Food Company

Depot offers breakfast, morning tea, lunch and afternoon tea, plus late dining on Fridays and Saturdays.

Fully licensed, enjoy specialty coffee and artisan-style food, eat in or takeaway.

Local, seasonal, traditional – treat yourself to nourishing broths and salads, Napoli-style pizzas and delectable desserts – all nutritious and delicious!



Also catering for small events, with delivery available.



26 King Edward St, Ulverstone Open Mon-Thu 7.30am-4.30pm | Fri 7.30am-late | Sat 5pm-late Mob. 0427 137 409 https://www.facebook.com/pg/ depotfoodcompany



The Healthy Food Recipes campaign is part of the Central Coast Local Food Security Strategy available for download on the Council Facebook and website at www.centralcoast.tas.gov.au/healthy-food-recipes/
Also see link to Eat Well Tasmania's What's In Season guide.

RECIPE #33 | 6 DEC 2017