



## Pea and noodle fritters



### INGREDIENTS

(Makes 12)

- 1 ¼ cups frozen peas
- ½ x 440g packet shelf-fresh hokkien noodles
- ¼ cup self-raising flour
- ¼ cup light milk
- 2 eggs, lightly beaten
- ¼ cup grated parmesan
- 1 red onion, finely chopped
- ¼ cup olive oil

### METHOD

- Place peas in a heatproof bowl. Cover with boiling water. Stand for 2 minutes or until bright green and tender. Drain. Refresh under cold water. Return to bowl. Roughly mash peas with a fork. Add noodles, flour, milk, eggs, parmesan and onion. Season with salt and pepper. Stir to combine.

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- Heat oil in a large frying pan over medium heat. Drop ¼ cup batter into pan, spreading to form a circle. Repeat to make 4 fritters. Cook for 2 minutes or until golden underneath. Turn. Cook for 2 minutes or until cooked through. Transfer to a plate lined with paper towel to drain. Repeat with remaining batter. Serve with cherry tomatoes and carrot and celery sticks.

**VARIATION:** Try using sweetcorn kernels instead of peas, or a combo of the two.