

## Sweet Potato Fritters with Avocado Salsa



### Ingredients

1-1½ cups sweet potato, grated  
2-3 shallots, chopped  
2 large eggs  
¼ cup wholemeal self-raising flour  
Salt and pepper  
Olive oil for pan

### *Salsa:*

1 avocado, skin and seed removed, mashed  
5 cherry tomatoes, chopped finely  
1 lemon, juiced  
2 crushed garlic cloves  
1 bunch basil, finely chopped

In a large bowl mix together the sweet potato, shallots, eggs, flour, salt and pepper.

Heat a large frying pan to a medium temperature and add a little olive oil. Drop large spoonfuls of the sweet potato mixture and cook until golden brown on each side. Remove and drain on absorbent paper.

In a medium bowl add the avocado, diced tomato, garlic, lemon juice, basil, salt and pepper.

Serve the cooked cakes with the salad either on top or on the side

Source: <http://www.goodchefbadchef.com.au/recipes/576-sweet-potato-fritters-with-avocado-salsa>