



CRISPY PEA FRITTERS WITH BBQ SAUCE
RECIPE

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COOK TIME

25 mins

PREP TIME

10 mins

SERVES

4 x

CRISPY PEA FRITTERS WITH BBQ SAUCE

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INGREDIENTS

- 2 cups (300 g) Potatoes
- 2 cups (300 g) Peas
- 2 Eggs
- ½ Tsp Salt
- ½ Tsp Pepper
- 2 Tsp MasterFoods™ Mixed Herbs
- 2 Tbsp Olive Oil
- Salt and Pepper to taste
- Barbeque Sauce to taste

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MASTERFOODS Dried Mixed Herbs 10g Jar

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METHOD

1. Boil the Peas and chopped Potatoes until soft.
2. Mix and mash with the Eggs, Salt, Pepper and the MasterFoods™ Mixed Herbs.
3. Form 4 equal balls from the mixture. Pan fry in the Olive oil until super crispy on both sides. Season, with the Salt and Pepper. Serve the Crispy Pea Fritters with Barbeque sauce.

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