

Eady's butternut squash fritters with kimchi 'rainbow' slaw

Vegan and gluten free

This recipe is a great way of using up ingredients which may otherwise be thrown away. I have included both broccoli leaves and stalk in the recipe and in the kimchi I've used leftover stem and leaves from a cauliflower. I hope you enjoy!

Serves 4 (as a starter)

200g squash (I use kuri squash, but you can use any type)
50g leafy greens, shredded (kale, cavolo nero, broccoli leaves)
1 corn on the cob (corn cut off the cob)
75g chickpea flour
1 tsp garam masala
1 tsp smoked paprika
1 tsp sea salt
½ tsp ground turmeric
½ tsp chilli powder
4 tbsp olive oil, for frying

For the slaw

¼ red cabbage, thinly sliced
1 small red pepper, thinly sliced
2 carrots, grated
1 broccoli stem (or 1 more carrot), grated
2 tbsp kimchi (homemade or shop bought)

For the slaw dressing

1 tbsp toasted sesame oil
1 tbsp tamari
1 tbsp apple cider vinegar
1 tsp maple syrup

1. First, make the fritters. Grate the squash into a large bowl and add the shredded greens and corn kernels. Add the chickpea flour and spices and stir to combine. Add about 2 tablespoons of water to form a thick batter consistency, adding more water if it seems too thick.
2. To fry the fritters, heat 2 tablespoons of the olive in a frying pan over a medium heat. Add spoonfuls of the fritter mixture to the pan, lightly flattening them with the spoon, and cook for 4 minutes on one side until golden brown, then turn over and cook for a few minutes on the other side. Transfer to a plate or board lined with kitchen paper. Heat the remaining oil in the frying pan and cook the rest of the fritter mixture.

3. While the fritters are cooking, make the slaw. Combine the slaw ingredients in a bowl.
4. Mix together the dressing ingredients and add the dressing to the slaw with the kimchi and mix to combine.
5. Serve the slaw alongside the fritters, enjoy! ☺