

45 minutes

Serves 4

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Ingredients:

- 2 packs (300g each) baby marrows, coarsely grated
- 1 bunch spring onions, chopped
- ½ cup (125ml) fresh coriander, chopped
- ½ cup (125ml) fresh mint, chopped
- 250g halloumi cheese, coarsely grated
- 3 extra large eggs
- 1 cup (250ml) self-raising flour
- Large pinch salt
- Glug olive oil
- Lime wedges, for serving

Method

1. Toss baby marrows with spring onions, coriander, mint and halloumi.
2. Whisk eggs and mix into baby marrow mixture.
3. Stir through self-raising flour and salt.
4. Heat oil in a nonstick pan and fry large dollops of batter until golden on both sides and cooked through.
5. Serve with a squeeze of lime juice.

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