

## How to Make Vegan Corn Fritters



Learn how to make vegan corn fritters from Del Monte! Our quick and easy instructions make these vegan fritters a true treat!

Ready in under 30 minutes, these Vegan Corn Fritters are great as a weeknight side dish or holiday appetizer.

**Serves 8**

**Prep time 10 min.**

**Cook time 10 min.**

### Ingredients

1 can (14.75 oz) Del Monte® Fresh Cut® Golden Sweet Corn Cream Style

1/3 cup of cornmeal

2/3 cup all purpose flour (can use 1-1 gluten free substitute)

2 tsp baking powder

1 tsp salt

1/2 teaspoon of garlic powder

1/4 chopped green onion

1-2 tbsp maple syrup

Oil for frying

## Directions

1. Combine all of the ingredients in a large bowl and mix until fully combined.
2. In a large skillet, pour enough oil in to fully coat the bottom with a thin layer. Heat over medium heat. Using a cookie scoop (about a heaping tablespoon), pour the batter into the skillet and lightly pat down the batter to flatten a bit. Cook for 3-4 minutes on each side until golden brown.
3. Garnish with a handful of chopped green onion and ENJOY!