



Corn and Zucchini Fritters

Serves: Makes 8 medium-size fritters

Ingredients

- 1 ½ cups self-raising flour
- 50g parmesan cheese, finely grated
- Salt
- Pepper
- ½ bunch chives, roughly chopped
- 1 cup milk, plus extra
- 2 eggs
- 2 corn cobs
- 2 zucchinis
- Olive oil
- 1 block haloumi, thickly sliced
- Rocket leaves, to serve
- Chutney, to serve
- Lemon wedges, to serve

Method

To make the batter, place the flour and parmesan in a large bowl, season with salt and pepper and mix well with clean hands.

Combine the milk and eggs in a small bowl and whisk, add chives, pour into the flour mixture gradually and mix to make a thick batter the consistency of creamy mash, add extra milk if needed.

Grate the corn into the bowl and mix well, discard the husks. Using a mandolin, finely cut the zucchinis into thin strips.

Heat an oiled frying pan over a medium heat.

Take a small handful of the zucchinis. Using 2 spoons place into the batter and coat, place in the frying pan cook for 2-3 minutes or until golden, turn and cook a further 1-2 minutes or until cooked through, cook in batches and repeat with remaining zucchinis and batter.

Place the haloumi slices into the frying pan, cook 1 minute or until golden, turn and cook a further minute.

Spoon chutney onto a plate, top with a little rocket, top with a fritter, another slice of haloumi, top with another fritter with a lemon wedge on the side to serve.

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Miguel's Crispy Chicken Tacos with Beetroot Coleslaw and Avocado

Serves: Makes 6 entrees

Ingredients

- 4 tbsp Spanish paprika
- 4 chicken thighs de-boned
- 500gm tomato passata
- 2 tbsp siracha chilli sauce (optional)
- 2 chillies thinly sliced (optional)
- 4 garlic cloves, minced
- 300ml chicken stock
- Salt and pepper
- Olive oil

Beetroot Coleslaw

- 1 beetroot spiralised
- 1 medium tub fresh coleslaw mix
- 1 bunch chives, chopped

The Panko Crumb

- 1 packet (380g) panko crumbs
- 1 tbsp dried oregano
- 1 tbsp olive oil
- 1 pinch chilli flakes (optional)
- Zest of 1 lemon
- Salt and pepper

To serve

- 12 mini taco boats, soft tacos or taco shells
- 2 ripe avocados
- Grated manchego cheese
- Fresh coriander
- Lemons and limes

Method

Preheat oven to 150°C fan forced.

Toast the panko breadcrumbs in the oven for 10 mins or until light golden brown, then combine with the chilli flakes, dried oregano and lemon zest. Season well. Dust chicken thighs in paprika, salt and

pepper, shaking to remove any excess.

Heat a heavy-based pan over medium heat. Add two tablespoons of oil, then the chicken thighs. Brown well on both sides, adding additional olive oil as required.

Set chicken aside onto paper towel, leaving the pan on the heat. Add chilli and garlic, stirring for one minute until it begins to soften.

Add the passata, siracha and chicken stock and bring to the boil.

Return chicken to the pan, reduce heat and simmer for 15 mins, turning chicken at least once.

When the chicken is cooked, remove the thighs from the braising liquid and roll in the crumb mixture to get the cool look of fried chicken, carve ready to put on tacos.

For Tacos

Fill your taco boats with grated cheese and melt in a hot oven for 10 minutes.

Meanwhile, dress coleslaw ingredients with lemon juice and set aside.

Crush your avocado with a pinch of salt and a few drops of lemon juice.

Remove your taco boats from the oven and dress with beetroot coleslaw, chicken and avocado. Garnish with fresh coriander and chopped chillies and lime wedges.

Miguel's Kitchen Note: Save leftover tomato sauce for the quickest chilli con carne ever with cooked mince, beans and grated carrot.

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