

# BEETROOT AND CARROT FRITTERS

## INGREDIENTS

- 2 medium-sized beetroots, peeled and grated
- 2 medium carrots, peeled and grated
- 1 small onion, finely chopped
- 1/2 cup all-purpose flour
- 1 egg, lightly beaten
- Salt and pepper to taste
- Vegetable oil for frying

## DIRECTIONS

1. In a large mixing bowl, combine grated beetroot, grated carrots, chopped onion, all-purpose flour, and beaten egg. Add salt and pepper to taste.
2. Heat vegetable oil in a skillet over medium heat.
3. Drop spoonfuls of the beetroot and carrot mixture into the skillet and flatten with a spatula to form fritters.
4. Cook for 3-4 minutes on each side or until golden brown and crispy.
5. Remove from the skillet and drain on paper towels. Great with dipping sauce.

