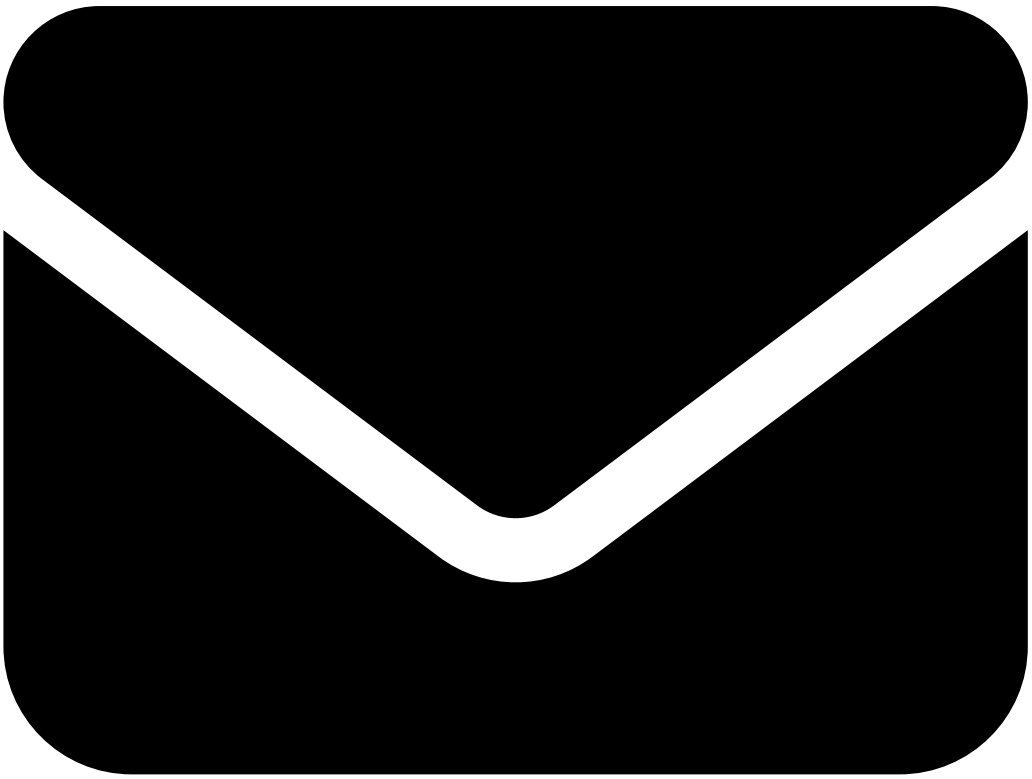
Crispy fried cabbage fritters

Crispy Fried Cabbage Fritters

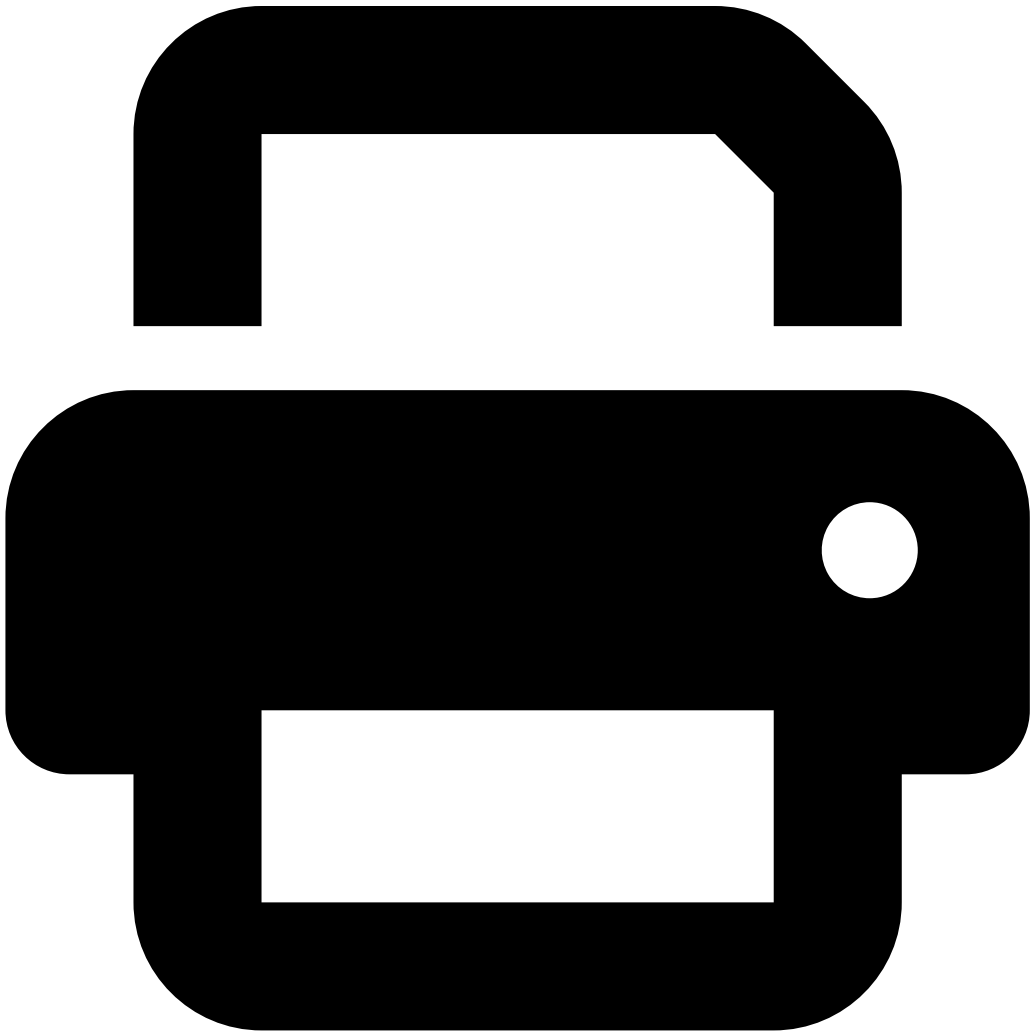
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If you are a fan of turning humble ingredients into something delicious, this crispy fried cabbage fritter recipe is for you. Full of vibrant flavors and a golden crunch, these are the perfect blend of easy and delicious. Whether you're looking for a quick snack, a satisfying appetizer or a different side dish these fritters deliver.

This recipe highlights the earthy sweetness of cabbage, enhanced by a seasoned batter and fried to crispy perfection. It's a budget- friendly, crowd- pleasing dish that transforms pantry staples into a delicious treat. Pair these fritters with my spicy dipping sauce, and you've got a dish everyone will enjoy.

You are going to love these crispy fried cabbage fritters here's why

These crispy fried cabbage fritters are:

Crispy on the outside and tender on the inside : A perfect blend of textures that keeps you wanting more

Full of flavor: Infused with spices and savory ingredients that highlight the natural sweetness of the cabbage

Versatile: Enjoy them as a snack, side dish , or even a meatless main course.

Quick and easy to make: Minimal prep and a simple batter make these fritters an effortless crowd-pleaser.

Budget friendly: Cabbage is inexpensive, making this recipe as economical as it is delicious. Try them out and let me how you like them.

These fritters are best served hot and crispy straight from the pan. A simple squeeze of lemon or your favorite dipping sauce makes a delicious finishing touch.

Storage

Store leftovers in an airtight container in the refrigerator for up to **3 days**. Reheat in a skillet, oven, or air fryer to bring back some of their crispiness.

Freezing

Freeze cooked fritters in a single layer, then transfer to a freezer-safe container for up to **2 months**. Reheat from frozen in the oven or air fryer.

What to Serve With It

- Marinara sauce
- Garlic aioli
- Lemon wedges
- Simple green salad
- Roasted chicken

- Italian sausage

More Recipes to Try

- **Calabrian zucchini fritters**– Fresh zucchini, sweet onions, and a handful of pantry staples come together to create golden, crispy fritters that are simple, rustic, and absolutely irresistible.
- Easy roasted zucchini salad with feta– Thin slices of zucchini are roasted until lightly caramelized, then layered over a simple herb vinaigrette and finished with creamy feta, crunchy pistachios, and fresh basil. It's elegant enough for entertaining but easy enough for a weeknight dinner.
- **Italian Sausage, Potatoes and Green Beans** – A hearty one-pan dinner that pairs beautifully with a vegetable side.
- **Creamy Cauliflower Pasta with Crispy Pancetta** – Creamy pasta with savory pancetta for an easy Italian-inspired dinner.

Don't forget to share your creations and tag me on Instagram. I love hearing from you. It's my favorite part and it helps others. Thanks.

Crispy Fried Cabbage Fritters



These crispy fried cabbage fritters are golden and crunchy on

the outside, tender and flavorful inside, and an easy way to turn simple cabbage into something everyone will love. They make a delicious appetizer, side dish, or light vegetarian meal.

- 4 cups shredded cabbage
- 2 chopped onions
- 3 eggs slightly beaten
- 1 tbsp. olive oil
- 1/2 cup flour
- 1/2 cup grated parmesan cheese
- 2 tsp. Italian herbs
- 2 cups canola olive oil blend for frying
- salt and pepper to taste

1. Start by shredding the cabbage or you can use pre shredded. Then put it in a bowl and sprinkle with 2 tsp. of salt let sit for 30 minutes or overnight. then use your hands to squeeze out as much of the liquid as possible

2. In a dry bowl add the eggs and whisk slightly then add in the rest of the ingredients mix well before adding the cabbage and mixing until all the ingredients are well combined.
3. In a deep saute pan over medium high heat add 2 cups of canola olive oil blend.
4. Use a tablespoon to drop the batter into the hot oil. Fry for 3-4 minutes on each side. Drain on paper towels. Serve with a spicy yogurt sauce.
5. For the dipping sauce: 1 cup plain Greek yogurt. The juice and zest from one lemon. 1 tsp. finely minced garlic. 1 Tbsp. hot chili oil. 1 tsp. chili flakes.

The key to crispy fritters is removing as much moisture from the cabbage as possible before mixing the batter. This helps

them brown beautifully instead of becoming soggy.
Appetizer, Side Dish
American, Italian, Mediterranean
cabbage fritter recipe