

Crispy fried cabbage fritters

crispy fried cabbage fritters

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. 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.

Ingredients

- 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

Instructions

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.
ENJOY!!!!