

Chicken and Coriander Corn Fritters Recipe

Ingredients:

200 g minced chicken
1 tablespoon fish sauce
30 g corn kernels
2 tablespoons chopped coriander leaves
½ tablespoon corn flour
1 egg
2 cloves garlic, minced
1 teaspoon black pepper
1 teaspoon sugar
¼ teaspoon salt
½ teaspoon kaffir lime leaves, finely chopped
100 g corn kernels

Method:

Mix all above ingredients, except the 100 g corn kernels, together. Blend in a blender until smooth. Add the remaining 100 g corn kernels and mix well. Heat oil until hot. Shape chicken meat filling into round balls with hand and fry until golden brown. Serve with chili sauce or white corn sauce.

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