

## Green Fritters



### ***INGREDIENTS***

250 g leftover cooked Brussels sprouts  
2 handfuls of leftover cooked greens, (100g)  
1/2 a clove of garlic  
1 lemon  
a few sprigs of fresh dill  
50 g leftover cheese  
3 large free-range eggs  
oil , for frying

### ***METHOD***

Shred the leftover cooked sprouts and greens. Peel and finely chop the garlic, and finely grate the lemon zest. Pick and finely chop the dill. Put the shredded sprouts and greens into a bowl. Crumble in the cheese and add the garlic, dill and lemon zest. Add a good pinch of sea salt and black pepper, then mix well. Crack in the eggs and mix to combine.

Place a large frying pan over a medium heat and add a generous lug of oil. Once the oil is hot, carefully lower in heaped tablespoons of the mixture and flatten them out into little patties.

Fry for 2 to 3 minutes, or until the egg is beginning to set, then carefully flip and fry on the other side for 2 more minutes, until the egg is completely cooked. Halve and serve the lemon on the side for squeezing over.