

Veggie pikelets



Ingredients:

- 2 cups (300g) self-raising flour
- 6 eggs
- 4-5 cups of mix vegetables, finely chopped or grated
- 1/2 - 1 cup grated cheese
- Drop of milk
- Olive oil
- Sour cream, to serve

Method:

1. Mix flour, eggs, veggies and cheese together in a large bowl. Add seasoning, then add enough milk to the mixture until it is slightly runny.
2. Heat a frying pan with a small amount of olive oil and drop a tablespoon of the mixture into the pan, patting into a neat circle.
3. Cook on a medium heat until golden on each side.
4. Serve with sour cream.