Zucchini Fritters with Guacamole

Ingredients:

Fritters:
- 2 Grated Zucchinis
- ½ Cup Grated Tasty Cheese
- 2 Eggs
- 1/3 Cup Flour
- 1 Tablespoon Oil
- Salt and Pepper

Guacamole:
- 1 Avocado
- ½ Cup Sour Cream

Equipment:
- Grater
- Measuring Cups/Spoons
- Fork
- Egg Flip
- Baking Trays
- Potato Masher
- Medium & Small Mixing bowl
- Wooden Spoons
- Fry Pan
- 2 Dessertspoons
- Paper Towel
- 4 Serving Platters

METHOD:

1. In medium bowl combine zucchini cheese flour and lightly beaten eggs. Season with salt and pepper to taste.

2. Heat oil in frypan, cook mixture (approximately dessertspoon size) for two minutes on each side.

3. Drain fritters on paper towels and arrange on serving trays

4. Place dessertspoon of Guacamole on top of each fritter.