A great recipe and a portable air fryer make summer easy! You're going to love these Crispy Vegan Air Fryer Zucchini And Corn Fritters. These corn fritters are so full of flavor, you'll make them again and again! These fritters are absolutely vegan.

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Ingredients

- 2 cup – Zucchini (grated)
- 1/2 cup – Frozen corn
- 1/2 cup – Spring onion (chopped)
- 1/2 cup – Spring shallots
- 1 cup – Coriander leaves (chopped)
- 1/2 cup – Wheat flour/Plain flour/Almond flour
- 1/2 cup – Besan/Chickpea flour
- 3 tbsp – Suji /semolina
- 1 inch – Ginger finely chopped
- 5 cloves – Garlic minced
- 1/2 tsp – Black pepper powder
- 1/2 tsp – Nutritional yeast
- 1/2 tsp – Vegan Parmesan cheese for coating
- 1/2 tsp – Turmeric powder
- 4 – Green chilly chopped
- Olive oil
- Pink salt to taste

Instructions

1. Take a white muslin cloth, put the grated zucchini in it. Grate the zucchini and squeeze out the excess water.
2. In a bowl, add the grated zucchini, frozen corn, spring onions, spring shallots, ginger finely chopped, garlic cloves minced, coriander leaves chopped, and green chilly chopped. Mix everything together.
3. In the Zucchini mixture now add wheat flour, besan, Suji/ semolina, turmeric powder, black pepper powder, nutritional yeast or baking soda, vegan parmesan, olive oil, and pink salt according to your taste.
4. Mix everything together. Keep the mixture aside for half an hour before use.
5. Take some portions in your hand shape them round. Prepare all in the same manner. For better results chill the fritters for 8 minutes in the fridge and then take them out.
6. For shallow fry method: On medium flame, add olive oil to the same frying pan. Add 5 at a time fry one side.
7. After 3 minutes flip them with a spatula cook the other side to cook for another 2 minutes. Stovetop method Zucchini Corn Fritters are ready.
8. For Air fry method: In an air fryer, place parchment paper. Grease oil on the parchment paper.
9. Place 2 to 3 zucchini fritters and air fry them at 380° F for 15 to 20 minutes till golden crust appears on the surface.
10. Air fry Zucchini Corn Fritters are ready to be served.

Notes

- When selecting zucchini, be sure they are free of dents or blemishes. Lightly press the zucchini over its entire surface to test its firmness. The best zucchini is firm and fresh-looking with a rich, dark green color.
- Cleaning the zucchini thoroughly with clean water will remove all the dirt and pesticides. Clean the zucchini by applying pressure and rubbing it. I did not want to overlook this step.
- Freshly removed kernels of corn may be used. In this recipe, I used frozen kernels.
- When squeezing grated zucchini, do not discard the juice. You can use it in soups,

curries, sauces, or even in kneading dough. It is extremely nutritious.

Nutrition

- Serving Size: 8 People
- Calories: 112Kcal
- Sugar: 3g
- Sodium: 318mg
- Fat: 5g
- Saturated Fat: 1g
- Trans Fat: 0g
- Carbohydrates: 6g
- Fiber: 2g
- Protein: 5g
- Cholesterol: 34mg