



Recipe from: [My Catholic Tradition](#)

## VEGETABLE FRITTERS WITH TOMATO SAUCE

Makes 12

2 potatoes  
1 carrot  
2 zucchini  
4 1/4 oz sweet potato, peeled  
1 small leek  
2 tbsp plain (all-purpose) flour  
3 eggs, lightly beaten  
Oil, for frying

### Fresh Tomato Sauce

1 tbsp oil  
1 small onion, finely chopped  
1 garlic clove, crushed  
1/2 tsp ground paprika  
3 ripe tomatoes, finely chopped  
1/4 cup finely shredded fresh basil

1. Finely grate the potatoes, carrot, zucchini and sweet potato.
2. Finely slice the leek (white part only).
3. Using both hands scoop the vegetables and squeeze out as much excess moisture as possible.
4. Combine well in a large mixing bowl.
5. Sprinkle flour over vegetables, and combine.
6. Add eggs and mix well.
  
7. Heat about 1/4 inch of oil in a frying pan and drop 3 tbsp of mixture in a neat pile.
8. Use a fork to gently form mixture into a 4-inch round.
9. Fry 2—3 at a time for 3 minutes each side over medium heat until golden.
10. Drain on paper towels; keep warm.
11. Repeat with remaining mix.

### To make Tomato Sauce:

1. Heat the oil in a small pan.
2. Add the onion, garlic and paprika; cook over medium heat 3 minutes, or until soft.
3. Add the tomatoes, reduce heat to low, and cook 10 minutes, stirring occasionally.
4. Stir in the basil. Serve warm.

Make fritters just before serving. Tomato Sauce can be made up to eight hours in advance.