

## ASIAN CORN FRITTER BALLS

*-makes about 24-*

### Ingredients:

2 eggs

6 T. soy sauce

2 T. fish sauce

4 oz. firm tofu, cut in ¼" dice

1 c. fresh corn

½ bell pepper, diced

1 Fresno pepper, finely diced  
(seeds removed, if desired)

3 scallions, thinly sliced

2 cloves garlic, minced

1" fresh ginger, finely grated

¼ c. fresh cilantro, chopped

1 ½ c. rice or white flour

1 tsp. baking powder

1 c. panko (or gluten-free) breadcrumbs

Cooking spray

Thai sweet chili sauce, to serve



### Directions:

1) Preheat your air fryer to 400 degrees.

2) Whisk the eggs with the soy and fish sauces. Stir in the tofu, corn, peppers, scallions, garlic, ginger, and cilantro.

3) Mix the flour and baking powder together and stir into the vegetable mixture until well blended. Taste and add salt, if desired.

4) Form the mixture into small balls and roll each in the breadcrumbs. Put one layer in your air fryer and spray with cooking spray.

5) Fry at 400 degrees for about 8 minutes, or until golden. Remove to cool and fry the remaining batches.

Serve with chili sauce, for dipping.

**Allegro wine pairing:** Riesling

