

Squash, Feta, Chive Cakes

Claire loves these fritters. Squash fritters for the win! I haven't tried them with pumpkin yet. I'm not a huge pumpkin fan. If you try it with the pumpkin let me know what your thoughts are! Enjoy!

xoxo,

Kristin

Directions:

1) Sift the rice flour, cornstarch, xanthan gum and a pinch of salt and ground pepper into a large mixing bowl (or whisk to ensure they are well combined). Add the feta, mashed butternut squash, egg, cumin and 2 tablespoons of chives and mix well. Season with a little pinch of salt and pepper.

2) Heat 1 tablespoon of coconut oil or ghee in a medium nonstick skillet over medium heat. Add 2 heaping tablespoons of batter per fritter and cook for 2 to 3 minutes. Flip over and flatten slightly with the back of a spatula, then cook for an additional 2 minutes or until golden brown and cooked through.

4) Transfer cooked fritters to a plate and repeat with the remaining batter until all the fritters are cooked. Top cooked fritters with remaining chives.

**Can use pumpkin instead of butternut squash.

Recipe from Low FODMAP Diet cookbook.