# Corn, bacon and capsicum fritters with avocado salsa

**INGREDIENTS**

* 145g (1 cup) frozen corn kernels
* 1 bacon rashers, rind and excess fat trimmed, finely chopped
* 1/2 red capsicum, halved, deseeded, finely chopped
* 1 eggs, lightly whisked
* 60g self-raising flour
* 40ml milk
* Salt & freshly ground black pepper
* 1 tablespoons vegetable oil
* 1/2 ripe avocado, halved, stone removed, peeled, chopped
* 1/2 ripe tomato, finely chopped
* 1 tablespoons coarsely chopped fresh coriander
* 1/2 tablespoon fresh lime juice
* Watercress, to serve

**METHOD**

**1.** Cook corn in a medium saucepan of boiling water for 2 minutes or until tender. Refresh under cold running water. Drain well.

**2.** Heat a frying pan over high heat. Add bacon and capsicum and cook, stirring, for 5 minutes or until golden brown. Remove from heat.

3. Combine the egg and flour in a bowl. Gradually stir in the milk. Add corn, bacon and capsicum, and stir to combine. Season with salt and pepper.

4. Heat half the oil in a large non-stick frying pan over medium heat. Spoon four 1/4-cup portions of corn mixture evenly around the edge of the pan. Cook for 2-3 minutes each side or until golden brown and cooked through. Transfer to a plate and cover to keep warm. Repeat with remaining oil and corn mixture, reheating pan between batches.

5. To make the salsa, combine the avocado, tomato, coriander and lime juice in a bowl. Taste and season with salt and pepper.

6. Place fritters on serving plates. Top with salsa and serve with watercress.