**Garden Vegetable Skillet Fritters with Avocado Cream**

**Ingredients**

**Garden Vegetable Skillet Fritters**

* 1 medium sweet potato, peeled
* 2 medium white potatoes, peeled
* 1 medium zucchini
* ½ of a large red bell pepper, seeded
* ½ large sweet onion, peeled
* 1 teaspoon of salt
* ½ teaspoon of black pepper
* ½ cup of flour (rice flour can be substituted)
* 3 lightly beaten eggs
* ¾ cup of crumbled feta cheese
* **Challenge Spreadable Butter with Olive Oil or Canola Oil** as needed

**Avocado Cream**

* One medium ripe avocado
* 2 tablespoons of fresh lime juice
* 4 ounce of softened **Challenge Cream Cheese**

**Garnish**

* 12 cherry tomatoes
* 1/8 cup of fresh basil

**Directions**

1. Using a food processor shred the potatoes, zucchini, onion and red bell pepper. Squeeze vegetables dry, and place into a bowl. Add salt, pepper and flour, toss to coat. Stir in beaten eggs and feta cheese.
2. Place a large heavy bottom skillet on stove over medium heat. Add enough Challenge butter to coat the bottom of pan. Using a 1/8 cup measuring cup, add vegetable fritter mix to pan to pan. Pat mixture down to create 3 inch round fritters. Cook until bottom browns, about 3-4 minutes. Turn over fritters and cook on the second side until golden. Continue adding Challenge Butter as needed. Place cooked fritters on a large cooking sheet to cool while completing the remaining fritters.
3. To create the Avocado Cream, place avocado, lime juice and cream cheeses into a small mixing bowl. Mix well until smooth and creamy.
4. Dice basil and tomatoes. To serve, place a dollop of Avocado cream on each fritter. Top with tomatoes and fresh basil. Perfect as a vegetarian dinner or lunch, or serve with your favorite grilled meat as the perfect side dish.

**Creates 20 fritters**