

Vegan Savory Banana Fritters

Ingredients

- 2 ripe bananas
- ½ onion, finely diced
- ½ jalapeno pepper, finely diced
- ½ cup rice flour
- ½ cup soymilk, or other plant-based milk
- 1 tsp. garlic powder
- ½ tsp. dried ginger
- ¼ tsp. ground cloves
- ¼ tsp. curry powder
- ¼ tsp. salt
- ¼ tsp. black pepper
- ¼ tsp. baking soda
- Oil, for cooking

For the Dipping Sauce

- 2 tbsp. maple syrup
- 3 tbsp. soy sauce
- 1 tbsp. rice vinegar
- 1 tsp. garlic chili paste

Steps

1. Peel and place the bananas in a large mixing bowl. Use a fork to mash well. Add the remaining ingredients for the fritters, aside from the cooking oil, and mix until there are no lumps.
2. Heat a skillet on the stove top medium or medium-high, and add a small amount of oil. Once hot, scoop a tablespoon or so of batter into the pan, flattening it somewhat with the back of the spoon. Repeat until your skillet is full. Once the bottoms of the fritters are golden brown, flip the fritters and cook until the second side is browned. Remove from the heat, and cook until all the batter is used.
3. To make the dipping sauce, simply whisk the maple syrup, soy sauce, vinegar, and chili paste together. Serve the sauce with cooked fritters, and enjoy!

