

Leftover risotto fritters, with toasted pitta and spinach



Ingredients

- 1 portion leftover [risotto](#) (see recipe tips)
- few [basil](#) leaves, roughly torn
- 1 [egg](#), beaten
- 1 tsp [olive oil](#)
- 1 [pitta bread](#), toasted
- small handful [spinach](#)
- hot sauce, to serve (optional)

Method

1. Take the leftover risotto out the fridge and allow to come to room temperature. Mix with the basil and beaten egg.
2. Heat the olive oil in a frying pan over a medium heat. Spoon in the mixture, to make 3 fritters.
3. Fry until golden-brown before carefully flipping and cooking on the other side.
4. Serve with spinach and toasted pitta and top with whatever sauce you like – hot sauce would be great.