

ZUCCHINI FRITTERS

Ingredients

4 zucchinis grated
1/2 cup of flour (works with Gluten-free flour)
1/2 cup parmesan (omit for dairy-free)
2 cloves of garlic minced
2 eggs
1 tsp Baking powder
salt and pepper
2 Tbls olive oil

Equipment

Colander
chopping board
2 large mixing bowls
grater
zester (top drawer in red section)
Wooden spoon or spatula
frying pan

Method

1. Grate a zucchini in a colander over the sink. Add salt and gently toss to combine; let sit for 10 minutes. Give zucchini a squeeze with clean hands to remove some of the water.
2. In a large bowl, combine zucchini, flour, Parmesan, garlic and egg; season with salt and pepper, to taste.
3. Heat olive oil in a large skillet over medium high heat. Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes. Flip and cook on the other side, about 1-2 minutes longer.
4. Cool on some paper towel. Serve immediately.