

# Pumpkin Fritters



5 from 3 votes

Pumpkin fritters made with fresh pumpkin, Parmesan cheese, and herbs. These crispy fritters are pan-fried in a little oil until hot and crispy.

Prep Time  
20 mins

Cook Time  
10 mins

Total Time  
30 mins

Course: Appetizer, Main Dish, Side Dish    Cuisine: American    Diet: Vegetarian

Servings: 12 fritters    Calories: 95kcal    Author: [Rosemary Molloy](#)

## Ingredients

- 4 cups grated squash (I used butternut squash)
- 1 onion (chopped)
- 2 large egg
- 0.5 cup all purpose flour
- 0.5 cup freshly grated parmesan cheese
- 0.5 teaspoon salt (or to taste)
- 2-4 dashes hot pepper flakes or black pepper
- 1-2 teaspoon parsley (1½-1 tablespoon fresh chopped)
- 2-4 tablespoons olive oil

## Instructions

1. Grate the raw pumpkin and pat dry, place it in a medium bowl, add the chopped onion, egg, parmesan cheese, flour, salt, pepper and parsley. Mix well, form in to patties or drop by spoonfuls and lightly flatten with the back of the spoon. (I made 6).
2. In a medium frying pan add the olive oil and fry the patties or spoonfuls 3 at a time, until browned on both sides. Move to a paper towel lined plate and serve immediately. Enjoy!

*Pumpkin Fritters <https://anitalianinmykitchen.com/pumpkin-fritters/>*