

# Zucchini Fritters

(serves 4)



## INGREDIENTS

2 medium zucchini, shredded  
(about 3 cups)

1 teaspoon salt

2 large eggs, lightly beaten

2/3 cups flour

1/2 cup shredded cheese

4 scallions, chopped

Vegetable oil



## DIRECTIONS

Place shredded zucchini in a colander and sprinkle with the salt.

Set the colander in a bowl and squeeze liquid out of the zucchini, allowing water to drain into bowl. Throw away the liquid.

In a large bowl, combine zucchini, eggs, flour, cheese and scallions. Mix well.

Heat a skillet over medium heat for 1 minute. Add oil.

Use 1/4 cup measuring spoon to scoop batter onto the hot skillet.

Gently flatten if needed.

Cook in batches until light brown and firm, about 5 minutes per side.

Refrigerate leftovers.

