



## ZUCCHINI FRITTERS

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Serves 4

1 lbs. Zucchini  
¼ C Scallions, chopped  
¼ C Whole wheat flour  
1 Large egg  
1 tsp Baking powder  
1 tsp Salt  
½ tsp Black pepper  
½ tsp Paprika  
¼ tsp Garlic granules  
¼ C Olive oil

1. Preheat your oven to 325 degrees
2. Using a box grater or the shredder attachment for your food processor, shred all of the zucchini
3. In a large mixing bowl, add all of the ingredients except the olive oil and mix thoroughly
4. Heat the olive oil in a sauté pan over medium heat
5. Using the ¼ size measuring cup, scoop out the mixture into the olive oil and press the zucchini fritters down with the back of the measuring scoop to flatten them to 1/2" thickness
6. Repeat three more times so that you are only cooking four fritters at a time
7. Using a spatula, flip the fritters over once they start to become brown and slightly crispy on the bottom
8. Once the fritters are this way on both sides, remove to a sheet tray and repeat until you have used all the fritter mixture
9. Finish the fritters in the oven for 8-10 minutes or until they are cooked through
10. Serve with crème fraiche or sour cream