

# ZUCCHINI FRITTERS

 4 SERVINGS

 25 MINUTES

## INGREDIENTS

- |                            |                          |
|----------------------------|--------------------------|
| 2 medium zucchini, grated  | ½ cup flour              |
| 1 teaspoon salt            | ½ teaspoon baking powder |
| 2 scallions, thinly sliced | SALT TO TASTE            |
| 1 egg, whisked             |                          |

## DIRECTIONS

1. Place grated zucchini in a colander over a medium bowl and sprinkle with salt. Toss and let sit for 10 minutes until zucchini releases some of its water. Squeeze dry with towels.
2. Rinse the medium bowl and add zucchini, scallions, egg, flour and baking powder. Stir well to combine.
3. Heat a large frying pan over medium heat. When warm, coat the bottom of the pan with oil. Add ¼ cup zucchini mixture and spread into a circle.
4. Cook fritters until the edges are golden, about 3-4 minutes. Flip and cook 3 minutes more, or until the fritters are cooked.
5. Drain fritters on paper towels and serve immediately.

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## QUICK TIPS

- Store fritters in a 200-degree oven until you're ready to eat so that they stay warm.
- Top your fritters plain yogurt or low-fat sour cream.
- Swap zucchini for other summer vegetables like beets for new fritter combinations!

**TAG YOUR RECIPES!**



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