

# 6-Ingredient Zucchini Fritters

Makes about 14-16 medium fritters or 20-25 smaller

Chef Jenn Magrey



## Ingredients:

- 4 cups shredded zucchini
- 3/4 cup all-purpose flour
- 2 eggs, lightly beaten
- 1-cup cheddar cheese
- 1/3 cup sliced scallions (green and light green)
- Vegetable oil – I like Grapeseed or Canola
- Sour cream, for serving (optional)

## Directions:

Place the shredded zucchini in a colander set over a bowl and sprinkle the zucchini lightly with salt. Allow the zucchini to stand for 10 minutes. Using your hands, squeeze out as much liquid from the zucchini as possible. Transfer the zucchini to a large bowl.

Add the flour, eggs, cheese and sliced scallions, 1/4 teaspoon salt and 1/8 teaspoon pepper to the bowl, stirring until the mixture is completely combined.

Line a plate with paper towels.

Liberally coat the bottom of a large sauté pan with vegetable oil and place it over medium-high heat. Once the oil is hot, scoop 3-tablespoon mounds of the mixture into the pan and then pressing them lightly into rounds. Space them at least 2 inches apart. Cook the zucchini fritters for 2 to 3 minutes, then flip them once and cook an additional 2 minutes until golden brown and cooked throughout. Transfer the zucchini fritters to the paper towel-lined plate and immediately sprinkle them with salt. Repeat the scooping and cooking process with the remaining zucchini mixture.

Serve the zucchini fritters topped with sour cream (optional) and sliced scallions.