

# Zucchini Fritters

## Ingredients

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- 1 1/2 lb Zucchini (grated)
- 1 t Salt
- 1/4 c Flour
- 1/4 c Parmesan
- 2 clv Garlic (minced)
- 1 Egg (beaten)
- 2 T Olive Oil
- 0 ds Ground Black Pepper

## Instructions

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1. Place grated zucchini in a colander over the sink. Add 1 teaspoon salt and gently toss to combine; let sit for 10 minutes. Using a cheese cloth, drain zucchini completely.
2. In a large bowl, combine zucchini, flour, Parmesan, garlic and egg; season with salt and pepper, to taste.
3. Heat olive oil in a large skillet over medium high heat. Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes. Flip and cook on the other side, about 1-2 minutes longer. Serve immediately.