

## Zucchini Fritters

Serves 4

- 680 g zucchini, grated (about 3 C)
- 1 tsp salt
- 32 g all-purpose flour
- 32 g grated Parmesan
- 2 cloves garlic, minced
- 1 large egg, beaten
- Kosher salt and freshly ground black pepper, to taste
- 2 T olive oil



1. Place grated **zucchini** in a colander over the sink. Add **salt** and gently toss to combine; **let sit for 10 minutes**. Using a clean dish towel or 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.