

Zucchini Fritters

It's that time of year! Zucchini bread, zucchini soup, baked zucchini, stuffed zucchini, chicken and zucchini casserole, breaded zucchini, calabacitas, and even zucchini gumbo instead of okra gumbo. You've eaten and shared as much zucchini as you can. You and your neighbor are done. Well, don't give up yet. Try these delicious, pan-fried fritters with panko breadcrumbs, Parmesan, and of course, zucchini.

Ingredients

cooking oil for pan frying
4 cups zucchini, shredded
1 teaspoon salt
2 cups panko breadcrumbs
4 eggs
 $\frac{2}{3}$ cup Parmesan, grated
 $\frac{1}{2}$ cup mozzarella, shredded
2 teaspoons garlic, minced
2 teaspoons salt
1 teaspoon black pepper
 $\frac{1}{4}$ cup flour



Instructions

- ❖ After grating zucchini, place in a bowl and add salt. Let it sit to help pull moisture out.
- ❖ Remove zucchini from bowl, place on a cheesecloth, then squeeze out excess liquid to prevent soggy fritters.
- ❖ Add zucchini and remaining ingredients to a bowl. Mix well.
- ❖ Heat oil to medium high in a skillet, then – using an ice cream scoop – scoop out dough and place in hot oil.
- ❖ Make sure to flatten, then fry 1-2 minutes.
- ❖ Flip the fritter and fry an additional 1-2 minutes.

Nana's Kitchen!
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8