

Zucchini Fritters

2 medium zucchini scrubbed and grated (about 3 cups)
1/4 cup fresh mint, chopped
1/4 cup fresh basil or dill, chopped
3 eggs
1/2 cup parmigiano or pecorino, grated
1 Tsp lemon zest
3/4 cups all purpose flour
1/2 cup olive oil for frying
salt and pepper to taste
thick Greek yogurt to serve (optional)

Recipe

In a colander salt the grated zucchini, let sit for 20 min, then squeeze all the liquid out.

In a medium bowl, mix the zucchini, flour, eggs, herbs, lemon zest, cheese, salt & pepper. mixing to eliminate all the lumps. This should feel like slightly chunky pancake batter.

In a frying pan over medium heat spoon the batter making disks about 3 inches in diameter. fry each side about 3 minutes, until golden brown. let them rest in paper towels before serving.

In a plate arrange the fritters putting a dollop of greek yogurt on top, and garnish with either mint, basil, or dill.

Serves 6

Recipe Courtesy of Daniel Toral

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