

## Zucchini Fritters *Makes about 15*

---

### Ingredients

---

- 4 cups grated zucchini, skin on
- 2/3 cup plain flour
- 2 large eggs, lightly beaten
- 1/3 cup chopped chives
- 2 Tablespoons olive oil
- Sour cream or yoghurt for serving

### Method

---

1. **Gather all ingredients.**
2. **Place the shredded zucchini** in a colander set over a bowl and sprinkle the zucchini with salt.
3. **After 10 minutes** use your hands to squeeze out as much liquid from the zucchini as possible.
4. **Transfer the zucchini** to a clean, large bowl.
5. **Add the flour**, eggs, chopped chives, salt and pepper to the bowl, stir the mixture until combined.
6. **Line a plate** with paper towels.
7. **Add the olive oil** to a large sauté pan set over medium heat.
8. **Once the oil** is hot, scoop ¼ cup mounds of the zucchini mixture into the pan, pressing them lightly into rounds and spacing them at least 2 inches apart. You should be able to fit 3 or 4 into your pan at once.
9. **Cook the zucchini fritters** for 2 to 3 minutes.



10. **Flip them once** to cook the opposite side and cook an additional 2 minutes until golden brown and cooked throughout.
11. **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.
12. **Serve the zucchini fritters** topped with sour cream or yoghurt (optional).