



# Garlic Parmesan Zucchini Fritters

Prep Time: 15 min    Cook Time: 10 min    Yield: 6 servings

## Ingredients

2 cups shredded zucchini  
2 cups shredded carrot  
2 cloves garlic, minced  
2/3 cup all purpose flour

1/3 cup grated parmesan  
2 eggs, lightly beaten  
1/3 cup chopped scallions  
2 tbsp olive oil

## Instructions

- Place shredded zucchini in a colander and toss with salt. Allow to sit for 10 minutes then squeeze out as much liquid as possible.
- In a bowl combine drained zucchini, carrot, garlic, flour, parmesan, eggs, and scallions, and salt and pepper, to taste.
- Heat oil in a skillet over medium high heat. Scoop mounds of mixture into the pan and flatten slightly with a spatula. Cook in batches of 3 for 2-3 minutes per side until golden brown and crispy.
  - Transfer cooked fritters to a paper towel lined plate to drain. Serve topped with sour cream or plain greek yogurt.