Zucchini Fritters



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes Cook Time: minutes

Ingredients

- __3 Tbsp of Flour
- ___2 Eggs, beaten
- _____¼ tsp of Baking Powder
- __2 Tbsp of Milk
- __1 Tbsp of fresh Thyme
- __1 1/3 cup of Zucchini, shredded and
- squeezed of any liquid __2 Tbsp of Olive oil
- ____Salt and Pepper to taste

1) In a large bowl, mix all the ingredients besides the oil.

2) In a large non stick skillet, heat the oil over medium heat until nice and hot. Ladle about 2 tbsp of batter for each fritter and fry for about 3 to 4 minutes on each side or unitl deep golden brown.

3) Lay them on a paper towel lined plate to soak up any extra oil.

Serve hot, warm or cold.

