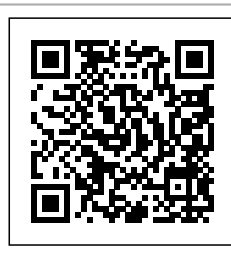


Zucchini Fritters



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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 until deep golden brown.

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

Serve hot, warm or cold.

