

Crunchy Zucchini Fritters

If you want more veggies try adding a $\frac{1}{2}$ cup of finely chopped kale or spinach! Sneak in those veggies anywhere you can! Enjoy!

xoxo,

Kristin

1. Using the large holes of a box grater, grate zucchini. Place zucchini in a colander set in the sink and toss with $\frac{1}{2}$ teaspoons salt. Let stand 10 minutes, and then wring zucchini dry in a clean kitchen towel to remove moisture. Place zucchini in a large bowl and gently mix in egg, garlic, basil, oregano, lemon zest, onion powder, salt, and pepper. Mix well to combine. Slowly add flour, stirring so no lumps form.
2. Heat 2 tablespoons coconut oil in a large sauté pan over medium-high heat until the oil sizzles when you drop a small amount of zucchini mixture into the pan. Carefully drop about 2 tablespoons zucchini mixture into pan; repeat, spacing fritters a few inches apart.
3. Cook fritters until golden, 2 to 3 minutes. Lower heat to medium. Turn fritters, and continue cooking until golden, 2 to 3 minutes more. Transfer fritters to a plate; set aside in a warm place. Cook remaining zucchini mixture, adding more oil to the pan if necessary.

Recipe from:

https://www.healthyholisticliving.com/zucchini-fritters-recipe/?fbclid=IwAR1qurcR2Gbgm3rDWwprJ5nD8BPl-Qx5-JlTp31d2a9_tRKCwCuw22201eQ