

## **Zucchini Fritters**

### **Ingredients**

3-4 cups shredded zucchini (2 large)  
2 eggs beaten  
3 green onions chopped, white and green parts  
½ cup chopped parsley  
2 cloves garlic, minced  
½ cup instant potato flakes  
½ cup shredded parmesan

### **Preparation**

Using a box shredder, shred 2 large zucchini into colander. Salt and let sit for 15 minutes. Squeeze out as much liquid as possible. Transfer zucchini to kitchen towel and roll to get out any more moisture.

Place zucchini in mixing bowl add eggs, onions, parsley, garlic, potato flakes and parmesan. Mix thoroughly.

Heat canola oil in large skillet over medium high. Drop mixture into skillet in tablespoon patties and cook for 3-4 minutes on first side and 2-3 minutes when flipped over. Remove fritters to paper towel lined plate and sprinkle with salt.

Serve with hot sauce, sour cream or condiment of your choice.