Zucchini Cakes

Grocery List

* 2 C peeled & grated Zucchini, (2 good sized Zucchinis)
* ½ C AP Flour
* ¼ C Yellow Onion, diced
* ¾ C Mozzarella, shredded
* 2 Eggs
* 1 Tbsp. Ricotta Cheese
* 2 cloves Garlic, crushed and pressed (or finely minced)
* 2 Tbsp. Fresh Curly Parsley, chopped
* ½ Tbsp. dried Basil
* ½ Tsp. Sea Salt
* ½ Tsp. Black Pepper
* 3 Tbsp. EVOO

GARNISH

* Sour Cream
* Sliced Chives

OR

* Fresh Tomato Sauce

Prep Time: 15 Min

Cook Time: 12-15 Min

Makes Between 10 – 12 Cakes

1. In a medium sized mixing bowl,

Combine all ingredients together.

1. Bring a large frying pan to temperature on just below medium. Add the EVOO to coat the pan. Using a TBSP, scoop the mixture into the pan 4 at a time and season each cake with sea salt / black pepper. After 1 1/2 Min, flip to the other side and use the spatula to flatten out the patties a little. Fry another 1 – 2 Min until golden brown and transfer to a paper towel lined plate.
2. Serve with a dollop of sour cream and some fresh chives or prepare in advance your favourite sauce and drizzle over the patties. Both options are divine!