

# Zucchini Fritters

## Ingredients:

4 cups grated zucchini  
2/3 cups plain flour  
2 eggs  
1 leek, thinly sliced  
3 spring onions, finely sliced  
salt and pepper  
3 tablespoons olive oil  
200 grams sour cream  
1/4 cup chopped parsley or chives

## Method:

1. Place the grated zucchini in a colander set over a bowl and sprinkle the zucchini lightly with salt. Allow the zucchini to stand for 10 minutes. Using your hands, squeeze out as much liquid from the zucchini as possible. Transfer the zucchini to a large bowl.
2. Add the flour, eggs, sliced spring onions, 1/4 teaspoon salt and 1/8 teaspoon pepper to the bowl, stirring until the mixture is combined.
3. Line a plate with paper towel.
4. Add the olive oil to large frying pan set over medium heat. Once the oil is hot, scoop tablespoon mounds of the zucchini mixture into the pan, about 4 at a time, pressing them lightly into rounds and spacing them apart. Cook the zucchini fritters for 2 to 3 minutes, then flip them once and cook an additional 2 minutes until golden brown and cooked throughout.
5. Transfer the zucchini fritters to the paper towel-lined plate. Repeat the scooping and cooking process with the remaining zucchini mixture. You will make about 12.
6. Mix the sour cream with parsley/chives.
7. Serve the zucchini fritters topped with sour cream mixture.

*Serve with a garden salad*