



JERNEJ KITCHEN

ZUCCHINI FRITTERS

Zucchini Fritters is a quick and healthy meal for the whole family. This easy recipe takes 20 minutes to make and has few ingredients.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
FRY:	5	MINUTES
TOTAL TIME:	20	MINUTES

ZUCCHINI FRITTERS

900 g (2 pounds) zucchini or 3 large

1 tsp salt

1 tsp dill (fresh or dried)

2 spring onions

2 eggs

100 g (3/4 cups) all-purpose flour

200 ml (1 cup) oil, for frying

TOOLS AND EQUIPEMENT

bowl

grater

cheesecloth

pan

paper towels

PREPARATION

Grate the zucchini (with large grater holes) into a bowl and season it with salt. Place in the fridge for 10 minutes. Wring the zucchini out in a cheesecloth or squeeze handfuls of zucchini over the sink to remove the water. Place the zucchini back in the bowl.

FRITTERS MIXTURE

Add chopped dill, spring onions, eggs, and flour to a bowl with zucchini—season with salt and pepper. Stir to combine.

FRY

Pour oil into a pan and preheat the oil to 160 °C / 320 °F. Add a big dollop of fritters to a pan using an ice cream scoop or a large spoon. Gently press down to make a fritter. Pan-fry for 2 - 3 minutes per side or until golden brown and crispy.

SERVE

Transfer the fried fritters to a wire rack lined with paper towels. Serve warm with your favorite sauce; we love a good [Ranch sauce](#).

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