Zucchini Fritters

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Serves 4 (3 fritters each)

Adapted from Simply Quiona

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

https://cmx.weightwatchers.com/details/MEMBERRECIPE:62bfb93ab3
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- 3 1/2 cups zucchini shredded
- 1/2 cup flour
- 1/2 cup scallions chopped
- 2 large eggs lightly beaten
- Salt and pepper to taste
- 1 Tbsp olive oil or avocado oil (divided)
- 1. Add the zucchini to a clean dish towel. Squeeze out all the water and transfer it to a bowl.
- 2. To the bowl, add the flour, scallions, eggs, salt and pepper. Stir the mixture together with a spatula or wooden spoon until combined.
- 3. Add 1 tsp of oil into a large skillet over medium-high heat. Once the oil is hot, divide into 12 portions and form small patties out of the zucchini mixture in your hands.
- 4. Cook the fritters until golden brown, about 2-3

minutes, then flip and cook an additional 2 minutes. Transfer the fritters to a cooling rack.

- 5. Repeat this process with the remaining mixture.
- 6. Serve slightly warm

Side Dish Vegetable