

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:62bfb93ab3ba535eeb64e38e>

- 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