



Zucchini fritters

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 medium zucchini - 1 teaspoon salt - lemon zest from 1 lemon - 1 clove garlic, minced - freshly ground black pepper to taste - fresh flat-leaf parsley, stems removed and leaves finely chopped - 1 egg - 1/2 cup all-purpose flour

Instructions

1. Coarsely grate zucchini 2. Sprinkle with salt and mix 3. Let rest for a few minutes and squeeze out excess water 4. Add lemon zest, garlic, pepper and parsley and mix well 5. Add beaten egg 6. Add flour in parts and mix well 7. Resulting mixture should be wet 8. Heat medium saucepan, add oil 9. Scoop 2tbsp of mixture into pan, flatten with back of spoon 10. Fry till golden brown on both sides, about 4-6 minutes 11. Serve with lemon, tatziki, or simple garlic-lemon-yoghurt dip Lemon juice is an okay substitute for the zest, but try for zest - the flavour is really different. Can also add finely chopped spring onions.