



# Vegetables Fritters

NIBBLEDISH CONTRIBUTOR

## Ingredients

There are some vegetables left in the fridge and wanted to clear them before going on vacation. And decided to put everything and make them into fritters.

- 1 zucchini shredded
- 1 carrot shredded
- whatever is remaining of the eggplant shredded
- 1/2 cup chopped parsely
- 2 tbsp of shredded Parmesan and Romano cheese
- 2 cups of flour
- 1 egg
- 1/2 tsp salt
- Pinch of pepper
- Cooking oil or olive oil

## Instructions

1. Mix all the ingredients in a large bowl and mix them into a batter.
2. Add some cooking or olive oil to a hot pan.
3. Drop the batter into the pan (about the size of a golf ball) and flatten them. Cook for about 2 min each side or until it begins to brown. Cook the other side.
4. Continue with the remaining of the batter.

If you want a more flavourful fritters, you may want to add a dash of paprika and cumin.

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