



Zucchini Pancakes

Serving: 1

Veg

Ingredients

- 1 cup zucchini, grated
- salt to taste
- 1 tbsp rava OR 1 tbsp Besan
- 2 green onions, chopped
- 1/2 tsp garlic, chopped (optional)
- 4 leaves basil, chopped
- 1 pinch ground nutmeg
- ground black pepper to taste
- 1 teaspoon olive oil,

Preparation Method

- Squeeze grated zucchini in paper towels to release as much water as possible.
- Spread zucchini on fresh paper towels and sprinkle with salt; let sit for 30 minutes to release additional water; squeeze again.
- Add rava Or Besan , green onions, garlic, basil, nutmeg, and black pepper in a bowl; add zucchini. Stir to combine.
- Heat olive oil in a frying pan over medium heat. Form golf ball-sized zucchini patties and place in hot frying pan.
- Fry until browned, 2 to 3 minutes per side.