



Zucchini Fritters

Serving: 1

Non Veg

Ingredients

- 1 cup zucchini, grated
- 1 teaspoon salt
- 2 tbsp almond flour / Isabgol
- 2 tbsp paneer grated
- 2 cloves garlic, minced
- 1 egg, beaten
- Kosher salt and freshly ground black pepper, to taste
- 1 tablespoons olive oil

Preparation Method

- Place grated zucchini in a colander over the sink. Add salt and gently toss to combine; let sit for 10 minutes. Using a clean dish towel or cheese cloth, drain zucchini completely.
- In a large bowl, combine zucchini, flour, paneer, garlic and egg; season with salt and pepper, to taste.
- Heat olive oil in a large skillet over medium high heat. Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 2 minutes. Flip and cook on the other side, about 1-2 minutes longer.
- Serve immediately.