

Mom's Zucchini Pancakes



Rated: ★★★★☆

Submitted By: Suefood

Photo By: Christina

Prep Time: 20

Minutes

Cook Time: 10

Minutes

Ready In: 30

Minutes

Servings: 5

"Crispy pan-fried vegetable pancakes make an easy side dish or appetizer. Serve with sour cream."

INGREDIENTS:

2 cups grated zucchini	1/4 cup grated Parmesan cheese
2 large eggs, slightly beaten	1/2 teaspoon baking powder
2 tablespoons chopped green onion	1/2 teaspoon salt
1/2 cup all-purpose flour	1 pinch dried oregano
	1/4 cup vegetable oil, or as needed

DIRECTIONS:

1. Blot grated zucchini with paper towels to remove moisture. Stir zucchini, eggs, and onion in a large bowl. Mix flour, Parmesan cheese, baking powder, salt, and oregano in a separate bowl; stir mixture into zucchini until batter is just moistened.
2. Heat vegetable oil in a large skillet over medium-high heat. Drop rounded spoonfuls of zucchini batter into hot oil; pan fry until golden, 2 to 3 minutes per side. Drain pancakes on a paper towel-lined plate.

