# Zucchini Corn Cakes



INGREDIENTS

* 1 lb. zucchini (about 2 large)
* 1 c. corn kernels
* 2 scallions, thinly sliced
* 3 large eggs, beaten
* ¼ tsp. McCormick Garlic Powder
* ½ tsp. McCormick Parsley Flakes
* ½ tsp. McCormick Basil Leaves
* McCormick Coarse Ground Pepper
* kosher salt
* ½ c. Parmesan cheese, grated
* ¾ c. flour
* olive oil
* ½ c. Greek yogurt
* 1 tbsp. sriracha

DIRECTIONS

1. On the large holes of a box grater, grate zucchini. Using a cheesecloth or clean dishtowel, squeeze out as much liquid as possible.
2. In a large bowl, combine shredded zucchini with corn, scallions, eggs, and spices. Season with pepper and salt, then mix in Parmesan and flour.
3. In a large skillet over medium-high heat, heat olive oil. For each pancake, scoop ¼ cup of batter, flatten to about ½ inch and cook until golden, 2 minutes per side. Add more olive oil between batches, or as needed.
4. In a small bowl, mix Greek yogurt with Sriracha. Serve pancakes with sauce on the side

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