



# Zucchini PANCAKES

## RECIPE

### Ingredients:

- 1 3 cups shredded zucchini  
(about 2 medium zukes)
- 2 2 large eggs, lightly beaten
- 3 2/3 cups whole-wheat flour
- 4 3/4 cup crumbled feta cheese
- 5 4 scallions (greens + whites) chopped
- 6 1 Tablespoon olive (or vegetable) oil
- 7 1 tsp salt

### Instructions:

- 1 In a colander, sprinkle the shredded zukes with salt and set the colander in a bowl. Drain the liquid from the zucchini by pressing it down.
- 2 In a bowl combine the drained zucchini with the eggs, flour, cheese, & scallions. Mix.
- 3 Heat a skillet over medium heat until hot. Add oil.
- 4 Use a spoon to scoop blobs of zucchini mixture into the oil and spread into a circle.
- 5 Cook until the bottoms are golden (~5 minutes) and flip the pancakes. Cook until golden.

## CREDIT + TIPS

*Herbs like cilantro, basil, or mint would be a great addition to the batter! Serve up your cooked pancakes with some plain yogurt.*

Source: ChopChop Magazine

