Zucchini PANCAKES

**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_