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## **ZUCCHINI FRITTERS**

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*Makes about 20 fritters-Serves 6-8*

*Fresh herbs give these tiny fritters a beautiful earthiness. Serve them as an appetizer, for brunch, or as a light lunch.*

- 2 medium Zucchini (about 8 ounces each), trimmed**
- 1 medium onion**
- ½ cup grated Pecorino Romano cheese (1 ounce)**
- 1/3 cup all-purpose flour**
- ½ cup finely chopped fresh flat-leaf parsley**
- 1 teaspoon finely chopped fresh oregano**
- Coarse salt and freshly ground pepper**
- 2 large eggs, lightly beaten**
- Extra-virgin olive oil, for frying**
- Plain yogurt and apricot jam, for serving**

- **Grate zucchini on the large holes of a box grater, then squeeze dry in a clean kitchen towel, or press in a ricer. Repeat with onion.**
- **Mix together zucchini, onion, cheese, flour, and herbs. Season with 1 teaspoon salt and ¼ teaspoon pepper. Stir in eggs just before frying.**
- **Heat in a medium skillet over medium-high heat. Working in batches, coat skillet with 1-2 teaspoons of oil. Scoop mounds (2 tablespoons each) of the zucchini mixture into skillet; flatten slightly using a spatula. Cook until golden brown and cooked through, 2-3 minutes per side.**
- **Transfer fritters to paper-towel lined plates to drain. Serve with dollops of plain yogurt and apricot jam.**