

# Zucchini Fritters

Recipe By *OU Kosher*



Cooking and Prep:  1 h

Serves:  6

Contains:   

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Chanukah

**Diet:** Vegetarian, Pescetarian,

No Refined Sugar

**Source:** OU Kosher

Zucchini fritters make a great snack or side dish. While many versions of this recipe call for salty cheeses like Parmesan or feta, this parve version, courtesy of the Women's Branch of the Orthodox Union, instead uses sautéed onions for a creamy, savory base.

## Ingredients (6)

### Main ingredients

- 3 medium zucchini
- 1 teaspoon salt
- 1 medium onion, chopped
- 2 eggs
- 1/4 cup flour
- oil, for frying

## Start Cooking

### Prepare the Pancakes

1. Wash, trim, and shred zucchini. Place in colander, sprinkle with salt and let stand 30 minutes.
2. Meanwhile, sauté onion in hot oil until softened (about 3 minutes).
3. Squeeze liquid from zucchini and put in a bowl. Add onions, eggs, and flour.
4. Heat 3 tablespoons of oil in same frying pan.
5. Drop rounded tablespoonful of batter in oil. Cook, turning once to brown on both sides.  
Drain on paper towels.