CHEESY ZUCCHINI FRITTERS

🕐 **0hr 25min**   🍽 **2**

INGREDIENTS

- 1 large zucchini, grated
- 1/4 cup cheddar or Mozzarella cheese
- 1 egg
- 1/4 cup breadcrumbs
- 2 tbsp Parmesan cheese
- Oil for cooking

DIRECTIONS

1. Grate zucchini and use squeeze the zucchini in paper towels to remove the excess water.
2. Combine all ingredients, except olive oil, in a bowl and mix thoroughly.
3. Using a heaping tablespoon, form the mixture into 8 patties.
4. Heat oil in a pan over medium heat.
5. Once heated, add patties to the pan and cook until golden brown. About 3 to 4 minutes per side. Serve

Recipe source: https://www.lifesambrosia.com/zucchini-cakes-recipe/