
Zucchini Fritters

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Ingredients:

2 medium zucchini, grated

2 eggs

3/4 C whole-wheat flour

1/2 C ricotta cheese

3 leeks, sliced

1 clove garlic, minced

1 t salt

Directions:

Preheat the oven to 350 degrees and lightly oil two baking sheets.

Combine all of the ingredients, adding the flour last and stirring until just mixed. Either fry the fritters for a few minutes on each side in olive oil, or drop spoonfuls of the mixture onto the baking sheets. Press flat with the back of a spoon.

Bake for 5-10 minutes, then turn on the broiler and broil for a few minutes on each side, until golden and crispy. Serve warm or at room temperature.

These can be recrisped in the oven at 350 degrees for a few minutes.



