

# Spicy Zucchini Fritters

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large frying pan  
measuring cups and spoons  
cutting board and knife  
coarse grater  
large mixing bowl  
stirring spoon  
egg lifter

## Do this

with these **ingredients**

1. In the frying pan over a medium/high heat, **warm**

2 TBS **extra virgin olive oil**

2. In the bowl, **mix** together

2 x-large or 3 small **eggs**  
2 cups coarsely grated **zucchini** (~300g/10oz)  
2 **green onions/scallions**, thinly sliced  
½ cup **fresh coriander/cilantro**, chopped  
1 tsp **pink or sea salt**  
1 tsp **ground black pepper**  
1 tsp **ground cumin**  
1 tsp **ground paprika**

3. **Stir** in

½ cup **flour of choice** e.g., cassava or buckwheat  
1 tsp **baking powder**

4. **Place** and **flatten** spoonful of batter into the heated frying pan and **cook** for about 2 to 3 minutes on each side or until golden.

5. **Repeat** with the remaining batter using more oil as needed.

6. **Serve** warm or cold with

a dollop of **thick plain yoghurt** (optional)  
**coriander dressing** (optional)  
extra **coriander leaves** (optional)  
sprinkle **dried chilli flakes** (optional)

