

Zucchini Potato Fritters

Ingredients

- 2 medium zucchini, grated
- 2 medium potatoes, peeled and grated
- ½ small onion, grated or finely minced
- 2 eggs, lightly beaten
- 2–4 tbsp all-purpose flour (optional; helps bind — or use:)
 - Breadcrumbs (for a crispier texture)
 - Cornstarch (light binding without breadiness)
- ¼ cup grated Parmesan cheese (optional)
- 2 tbsp fresh parsley, finely chopped (or dill)
- ½ tsp salt
- ¼ tsp black pepper
- Neutral oil for frying

Instructions

1. Squeeze the zucchini and potato dry in a towel until almost all liquid is removed.
2. Mix the vegetables with onion, eggs, herbs, salt, pepper, and Parmesan if using.
3. Add flour, breadcrumbs, or cornstarch only if the mixture feels too wet.
4. Heat oil in a skillet over medium until hot.
5. Scoop a small amount of mixture into the skillet and flatten lightly with a spoon.
6. Cook for a few minutes on each side until golden and crisp, adjusting heat if needed.
7. Transfer to a wire rack and serve warm with sour cream, yogurt, or dipping sauce.

Note & Storage

- Draining liquid well is the key to fritters that stay crisp.
- Bind with flour, breadcrumbs, or cornstarch only if the mixture is too wet.
- Parmesan adds flavor but the fritters are still good without it.
- Fresh herbs like parsley, dill, or chives keep the flavor bright.
- Store in an airtight container in the refrigerator for up to 3 days.
- Reheat on a wire rack in a 180°C (350°F) oven until hot and crisp.
- Freeze between parchment layers and reheat straight from frozen on a rack.