

Starters, Sides, and Complements

Zucchini Pancakes

**Vegetarian*

When zucchinis are in season and they're popping out of everyone's garden; this will be a staple recipe that you will turn too. Indeed a nice start to a meal or a perfect side dish to complement a variety of foods. And by the way kids love zucchini pancakes too!

You'll Need

- 2 cups shredded zucchini
- 2 eggs
- 1/2 cup flour
- 1 large onion, finely chopped
- 1 teaspoon salt
- Pinch of crushed red pepper
- Pinch of cinnamon
- Olive oil

Directions

- Mix all ingredients together, except olive oil.
- In a frying pan, heat oil until hot but not smoking. Place tablespoons of batter in hot oil. Brown on both sides.



Play with Your Food

- Try another type of summer squash.
- Try a red onion.
- The crushed red pepper and cinnamon are optional so play with them to your liking.
- Add some crushed mint

Medwell Kitchen Tested