

Zucchini Pancakes | Skinnytaste



Zucchini season is here, if you are looking for a great recipe to use up your summer zucchini, give these fritters a try. Similar to potato pancakes, with less carbs and a perfect side dish with grilled chicken or meat.

Zucchini Pancakes

Gina's Weight Watcher Recipes

Servings: 4 • Serving Size: 5 pancakes • Old Points: 2 pts • Points+: 4 pts

Calories: 134.9 • **Fat:** 4.7 g • **Carb:** 16.2 g • **Fiber:** 3.5 g • **Protein:** 8.7 g • **Sugar:** 2.1 g

Sodium: 0 mg (without salt)

Ingredients:

- 2 medium zucchini, grated
- 2 shallots, finely chopped
- 1/4 cup fresh chives
- 1/4 cup parsley, chopped
- 1 garlic clove, minced
- 2 eggs
- 1/4 cup grated Parmesan cheese
- 6-8 tbsp whole wheat flour
- kosher salt and fresh pepper to taste
- olive oil spray

Directions:

Grate zucchini using the large holes of a

cheese grater and place in a large bowl. Add flour, shallots, garlic, parsley, chives, eggs, cheese, salt and pepper. Season with salt and pepper.

Heat a large skillet over medium heat and spray oil to cover pan. Drop tablespoons of the batter into the skillet. Cook about 2 minutes on each side until golden brown. Set aside and keep warm. **Spray** more oil in the skillet as needed, and continue with remaining batter. Makes about 20 small pancakes.

