

Zucchini Fritters with Herbed Ricotta



Ingredients

2 cups of shredded zucchini (about 1 pound raw)
1 egg
1 tsp. kosher salt
1 tsp. ground black pepper
1 tsp. granulated garlic
¼ cup all-purpose flour
¼ cup grated parmesan cheese
canola or vegetable oil for frying, approximately 1 cup
½ cup ricotta cheese
½ cup goat cheese
kosher salt
ground black pepper
1 tbsp. minced parsley
1 tbsp. minced chives
2 leaves shredded basil
¼ tsp. lemon zest

Procedure

1. Preheat oil in large sauté pan until hot, about 5 minutes
2. Combine zucchini, egg, salt, pepper garlic powder. Mix well.
3. Add flour and parmesan cheese. Mix well.
4. Form little patties.
5. Gently place the patties into hot oil. Fry until brown and crispy. Flip over if needed.
6. When brown and crispy, remove and place on paper towel to drain. Continue until all batter has been done.
7. In a separate bowl, combine ricotta cheese, goat cheese, salt and pepper to taste, herbs, and lemon zest. Mix well. Serve with fritters.

Makes about 1 dozen patties, depending on size, and about 1 cup of herbed ricotta cheese spread.