CDC Recipes: Delicious Zucchini Latkes

Ingredients

- 2 medium zucchini
- 1/2 cup green onion
- 2 large eggs
- 2 tablespoons all-purpose white flour
- 2 tablespoons olive oil

Preparation

1. Grate zucchini and chop green onion.
2. In a medium bowl, beat eggs and add flour, mixing well.
3. Add the zucchini and green onion and stir into the flour/egg mixture until well mixed.
4. Add olive oil to a frying pan and heat. Drop a spoonful of the mixture into the oil, making 16 equal portions.
5. Using a spatula, flatten the latkes and fry until brown on both sides.
6. Drain on a paper towel to soak up extra oil.
7. Serve hot and enjoy!

Details

- Serving size: 4 latkes
- Portions: 4
  - Calories 102
  - Protein 5 g
  - Carbohydrates 7 g
  - Fat 6 g
  - Cholesterol 106 mg
  - Sodium 46 mg
  - Potassium 322 mg
  - Phosphorus 95 mg
  - Calcium 33 mg
  - Fiber 1.5 g