

ZUCCHINI PANCAKES

- 2 cups grated zucchini
- 2 large eggs, slightly beaten
- 2 tablespoons chopped green onion
- 1/2 cup all-purpose flour
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 pinch dried oregano
- Olive Oil for frying

Blot grated zucchini with paper towels to remove moisture. Stir zucchini, eggs, and onion in a large bowl. Mix flour, Parmesan cheese, baking powder, salt, and oregano in a separate bowl; stir mixture into zucchini until just moistened.

Heat the oil in a large skillet over med-high heat. Drop rounded spoonfuls of zucchini batter into hot oil. Pan-fry until golden, about 2-3 minutes per side. Drain on paper towel lined plate.