



Century
Federal Credit Union

Recipes for Success

Baked Zucchini Fritters

Jen, Marketing Director

Ingredients

- 2 medium zucchinis, grated
- 1 medium potato, grated
- 3-4 mushrooms, finely chopped
- 1 small onion, finely chopped
- 1/4 cup Italian breadcrumbs
- 1/4 cup shredded mozzarella
- 1 Tbsp flour
- 1 Tbsp garlic, minced
- Salt & black pepper, to taste
- 2 eggs, beaten



Directions

1. Preheat oven to 425°
2. Press out as much liquid as you can from the grated zucchini and potato.
3. In a large mixing bowl combine zucchini, potato, mushrooms, onions, breadcrumbs, mozzarella, flour, garlic, salt and pepper. Once mixed, add in the eggs and stir together to thoroughly combine.
4. Using a scooper, portion out about 1/4 cup size patties and shape into discs, place onto the cookie sheets about 1-2 inches apart.
5. Bake for 20 minutes and flip over and bake for another 10 minutes and serve.