

"Patty's Zucchini Patties"

2 cups grated Zucchini
2 beaten Eggs
½ cup chopped Onion
½ cup Flour
½ cup grated Parmesan
2 grated Garlic Cloves
½ cup shredded Mozzarella Cheese
2 tbsp. fresh Parsley
¼ cup chopped Red Bell Pepper
½ tsp. salt, or to taste
½ tsp. freshly ground Black Pepper,
or to taste
2 tbsp. Vegetable or Olive Oil



Lightly salt grated zucchini & let sit in a colander for 10 minutes.

Squeeze to remove excess moisture. In a large bowl, combine all the ingredients, except oil, and mix well.

Heat oil in a skillet over medium high heat. Drop heaping tablespoons of mixture into oil; cook a few minutes on each side, until golden. Place on paper towels & sprinkle with parmesan cheese while hot.

Serve with tomato sauce on the side.