

Zucchini Patties

Ingredients:

- 1-2 Zucchini
- 1 Tbsp Salt
- ½ cup Cheese (mozzarella, cheddar, and/or parmesan)
- 2 Eggs
- ½ tsp Thyme
- 1-2 Tbsp Butter



Directions:

1. Wash the zucchini well, and then grate using a food grater.
2. Put the grated zucchini in a mixing bowl, sprinkle 1 Tbsp salt on top of zucchini and cover with water. Allow it to sit for 1 hour (the salt pulls the fluid out of the zucchini so it holds better).
3. Drain the zucchini and use a cotton towel to squeeze as much water as possible out of the zucchini. If the zucchini still has water in it the patties will become “runny” (although it will not affect the taste, it will be hard to keep the patties together).
4. Once the water has been squeezed out of the zucchini, mix in a bowl with eggs, cheese, and thyme.
5. Form the zucchini into small patties. Melt butter in a skillet on low-medium. Place the zucchini in the skillet and allow them to cook slowly, making sure they are completely cooked on one side before attempting to flip.
6. Flip patties to ensure they are well-cooked on both sides.