

## **Zucchini Fritters with Sour Cream and Fresh Dill**



- 1 very large zucchini, grated
- ½ tsp salt
- 2 large garlic cloves, minced
- 1 tsp baking powder
- ½ cup all-purpose flour
- ½ tsp coriander
- ½ tsp onion powder
- ¼ tsp freshly ground black pepper
- 1 Tbsp olive oil

### **DIRECTIONS**

Sprinkle salt over grated zucchini, allow to sit for about an hour to draw out excess moisture. Place the zucchini in a large, clean dish towel, and squeeze out any excess water. Put zucchini in a large bowl.

Add the minced garlic, flour, coriander, onion powder, and black pepper. Mix well.

Form into balls and press gently to flatten.

Heat oil in a large pan over medium heat. Cook until golden (about 5 minutes), then flip and cook for another few minutes, or until that side has also browned lightly.

Serve with a dollop of sour cream on top (or on the side). Add tiny sprigs of fresh dill for garnish.