



**Zucchini Potato Pancakes**

Prep 40 MIN Total 40 MIN 12

### **Ingredients**

1 1/4 cups shredded zucchini (about 1 medium)

3 medium potatoes, peeled, shredded (3 cups)

1 large onion, finely chopped (1 cup)

1/3 to 1/2 cup all purpose flour

1 egg

3/4 teaspoon salt

1/2 teaspoon pepper

Vegetable oil for frying

### **Steps**

1 Squeeze zucchini with paper towels to remove excess moisture. In large bowl, stir together zucchini, potatoes, onion, flour, egg, salt and pepper until well blended.

2 In 12-inch skillet, heat 1/4 inch oil over medium-high heat. For each pancake, drop heaping tablespoon of batter into hot oil; flatten slightly. Cook about 2 minutes or until golden brown and edges are bubbly. Turn and cook other side until golden brown. Drain on paper towels. Serve pancakes warm. Garnish with sour cream and chives.