**ZUCCHINI AND RUTABAGA FRITTERS**

**INGREDIENTS**

- 1 medium zucchini (about 200 g)
- 1 medium rutabaga (about 200 g)
- 1 clove garlic
- 1/2 cup flour (or almond flour)
- 1/4 cup parmigiana reggiano, grated and packed down
- 2 eggs, beaten
- salt and pepper to taste
- Oil for frying

**INSTRUCTIONS**

Grate zucchini and rutabaga with a medium-sized grater. Add a dash of salt. Place shredded vegetables in a clean paper towel and squeeze to get as much liquid out of it as possible.

Place in a large bowl and add beaten eggs, garlic, flour, cheese, and fresh ground black pepper. Mix well.

Heat 2 tablespoons of cooking oil over medium heat in a large skillet, and wait for the pan to get hot. Once oil is shimmering, add spoonfuls of mixture to the pan. Fry until golden brown, about 2-3 minutes per side.

Place on platter lined with paper towels to soak up any grease. Serve with sides of salt, pepper, sour cream, applesauce, and/or ketchup.

**RECIPE COURTESY OF WINE AND PLUM**

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