

Zucchini and Corn Fritters with Chive Sour Cream Sauce

Time: 30 minutes

Servings: Eight fritters

Level: Easy

Ingredients:

- o 1 cup frozen corn, thawed
- o ½ cup shredded carrots
- o 1 medium zucchini, grated and water squeezed out (will yield about 2 cups zucchini)
- o 1 scallion, thinly sliced
- o ½ teaspoon salt
- o ¼ teaspoon dried basil, crushed
- o ¼ teaspoon black pepper
- o ¼ teaspoon baking soda
- o 2 eggs, beaten
- o ¼ cup cassava flour
- o 2 tablespoons olive oil, divided

Chive Sour Cream Sauce

- o 1 tablespoon lemon juice
- o 1 clove garlic, minced
- o 1 tablespoon chives, minced
- o 3 tablespoons sour cream
- o salt and pepper to taste (about a pinch of salt and half a pinch of black pepper)

Directions:

- 1) Place **corn, carrots, zucchini,** and **scallion** in a large bowl.
- 2) Add **salt, basil, black pepper,** and **baking soda** and mix well.
- 3) Mix in two **eggs.**
- 4) Add **cassava flour** until well incorporated.
- 5) Heat a non-stick skillet to medium and add 1 tablespoon of **olive oil.**
- 6) Using a ¼ cup measuring cup measure out the batter and place in the pan and flatten using the bottom of the measuring cup. Cook for 2 minutes, then flip and cook for an additional 1-2 minutes.
- 7) Wipe pan and repeat.
- 8) To make Chive Sour Cream Sauce, place **garlic** in a bowl and cover with **lemon juice** to take the bite out. Then add **chives, sour cream, salt** and **pepper** and mix well.
- 9) Serve fritter with a dollop of the sour cream sauce.

TIP:

Add a grilled shrimp, jumbo lump crabmeat, pulled pork, or barbecued chicken on top.