Zucchini Pancakes

Serves 4 – 6 ~ Vegan ~ Gluten Free

Ingredients

- ✓ 3 packed cups shredded zucchini
- ✓ 1 cup garbanzo (chickpea) flour
- ✓ 2 tsp. fresh grated ginger
- ✓ 1 tsp. curry powder
- ✓ 1 teaspoon salt (to taste)
- ✓ A good quality of olive oil or coconut oil

Preparation

Drain zucchini in a mesh metal strainer. Put drained zucchini into a medium-size mixing bowl. Add remaining ingredients, combining the flour well into the mixture.

Heat a non-stick skillet (preferably ceramic) over medium heat. To the skillet add a little oil, enough to coat the bottom of the pan. With your hands form zucchini mixture into 3–4 inch patties. When oil is hot but not smoking, add patties. Slowly cook on one side for a few minutes over medium heat until golden brown. Do not cook too fast; otherwise, zucchini will not cook through. Flip the pancakes and cook on other side until golden brown.

When done, remove the pancakes from the pan and drain on paper towels. Serve warm with curry mayo or your favorite condiment. Makes approximately 10 pancakes. Enjoy!