Zucchini Fritters

Ingredients:

3 cups shredded zucchini
½ cup all-purpose flour
½ cup vegan feta cheese
Equivalent of 2 eggs, egg replacer
1/3 cup sliced scallions (green and white parts)
1 teaspoon onion powder
½ teaspoon salt and pepper
2 Tablespoons olive oil
Vegan Sour cream, for serving

Instructions:

- Using your hands, squeeze out as much liquid from the zucchini as possible. If zucchini is still moist, place the shredded zucchini in a colander set over a bowl and sprinkle the zucchini lightly with salt. Allow the zucchini to stand for 10 minutes and wring out as much liquid as you can. Transfer the zucchini to a large bowl.

- Add the flour, egg replacer mixture, sliced scallions, vegan feta, salt, pepper and onion powder to the bowl, stirring until the mixture is combined. Line a plate with paper towels.

- Over medium heat, add the olive oil to large saute pan. Once the oil is hot, using a small ice cream scooper, scoop 2 mounds of the zucchini mixture into the pan, pressing them lightly into round shapes. Cook the zucchini fritters until the edges look golden brown about 2 to 3 minutes, then flip them once and cook an additional 2 minutes until golden brown and cooked throughout.

- Transfer the zucchini fritters to the plate and sprinkle them with salt. Repeat until all the mixture is gone.

- Serve the zucchini fritters with vegan sour cream and additional scallions.