

## **Zucchini Fritters with Lemony Sour Cream**

Golden, savory fritters with crisp edges and a soft interior, finished with a bright, creamy lemon sauce. These work as a light dinner, a brunch plate, or a “what do I do with all this zucchini?” solution.

### **Serves 2**

About 6 fritters (2–3 servings, depending on appetite)

### **Ingredients**

#### Fritters

- 1 lb zucchini (about 2 medium)
- 1 teaspoon kosher salt, plus a pinch more
- 1 large egg
- ½ cup finely chopped green onions (about 2)
- ½ teaspoon black pepper
- 3 tablespoons all-purpose flour
- 1 tablespoon neutral oil (plus more for the pan)

#### Lemony Sour Cream

- ½ cup sour cream

- 1½ teaspoons lemon zest
- 1 tablespoon fresh lemon juice
- 1 small clove garlic, finely minced
- Pinch of salt and black pepper

## Method

1. Prep the zucchini  
Trim the ends and coarsely grate the zucchini into a large bowl. Sprinkle with 1 teaspoon salt and toss well. Let sit for about 10 minutes to draw out moisture.
2. Squeeze it dry (important)  
Transfer zucchini to a clean kitchen towel. Gather it up and squeeze firmly over the sink until you've removed as much liquid as possible. This step is the difference between crisp fritters and soggy pancakes.
3. Make the batter  
In a separate bowl, beat the egg with the green onions and black pepper. Add the squeezed zucchini and flour, mixing just until combined. The mixture should hold together but not feel wet.
4. Cook the fritters  
Heat a griddle or large skillet (cast iron works beautifully) over medium-high heat. Add enough oil to lightly coat the surface.  
Drop the mixture into the pan in 6 mounds and gently

flatten with a spatula. Cook 2½–3½ minutes per side, until deeply golden and crisp. Adjust heat as needed.

5. Make the lemony sour cream

Stir together sour cream, lemon zest, lemon juice, garlic, salt, and pepper. Taste and adjust—this should be bright, not sharp.

6. Serve

Serve fritters hot with a generous dollop of lemony sour cream and a little extra lemon zest or cracked pepper on top.

NOTES

- If the batter feels loose, add 1 more tablespoon flour.
- These reheat surprisingly well in a skillet or air fryer.
- Excellent with a soft-boiled egg or alongside a simple salad.

This is one of those recipes that looks humble and then quietly wins everyone over. Crisp, comforting, and just lemony enough to keep it from feeling heavy.